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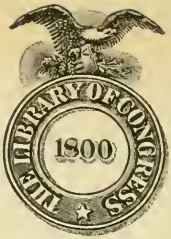

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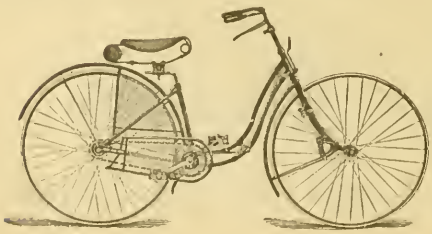

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OF THE

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PREFACE.

We may live without poetry, music or art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.

—[LORD LYTTON.

There are already countless numbers of cook books, and the number must continue to increase as accumulated human experience foreshadows a requirement for them. The present volume is a compilation of formulas furnished by some of the many good cooks in Muskegon. The receipts have been tested by the ladies whose names are subscribed to the same. By the exercise of forethought, and the proper combination of materials, very excellent meals can be prepared with far greater economy than where no heed is paid to the proportion of compounds. There is no department in life where the laws of chemistry are so significant as in the culinary. The great question involving health is not so much what shall we eat, as how shall it be cooked?

Decide as far as possible the night before what shall constitute the viands for the following day; by observing this rule much time can be saved. Yeast may be used instead of baking powder. Have material for soups on hand. Many desserts can be prepared the day before. Proper judgment must be exercised, or food will not contain every element of nutriment it otherwise would, however good the cook book. Good judgment, in this direction can only be acquired through experience. To greatly facilitate the acquisition of which is the object of this book.

Contained herein are instructions that will enable any ordinarily capable housewife to prepare for her own family, or guests, a delicious breakfast, luncheon or dinner. We have endeavored to make these formulas explicit and practical, so that any one can follow them, feeling assured of profitable and happy results.

The compilers of this little work avail themselves of the present seemingly suitable occasion to extend their sincere thanks to all who have kindly rendered them valuable assistance in its preparation.

INDEX.

Bread 11
Soups 22
Oysters 28
Meats 30
Eggs 42
Vegetables 44
Fish 52
Beverages 56
Puddings 61
Pies 71
Pastry 77
Salads 78
Weights and Measures 82
Cookies 83
Doughnuts 85
Molasses Cakes 87
Cake 90
Creams and Ices 104
Jellies 107
Preserves 109
Candies 113
Pickles 116
Miscellaneous 124

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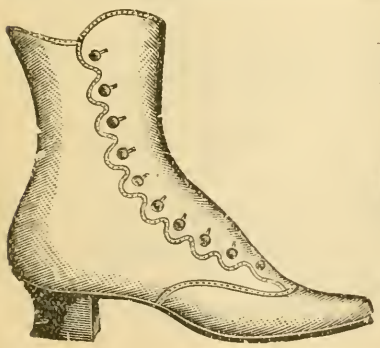

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The Muskegon Cook Book.

BREAD.

Behind the snowy loaf is the mill wheel, behind the mill is the wheat field, on the wheat field rests the sunlight, above the sun is God.—[James Russell Lowell.

BREAD MAKING.

Unless pains be taken in Bread making it is a failure. The art of making good bread should be mastered by housekeepers. It depends on good flour, good yeast, strength to knead well and careful baking. The flour should be old and dry. To test good flour, squeeze it between the thumb and finger, it should then show the print of the skin. Too little yeast or poor, thin yeast or too short a time for raising will cause heavy bread. If allowed to stand too long before kneading it will probably sour. Failure also results from putting too much flour in the dough or letting it become cold, stale yeast or yeast which has been frozen or scalded. Bread should be set where the temperature is warm and even, neither too hot nor too cold. Flour enough to knead easily and no more should be used. If the bare arm can be held in the oven $\frac{1}{2}$ minute only, it is about right temperature: put in the bread and do not increase the heat. Bake from 50 to 60 minutes. The loaves should be a light brown color, not burnt or whitish. When baked remove from the pans while hot, moisten the crust slightly and wrap in several thicknesses of cloth. When perfectly cold put into bread jar. In mixing, put in about $\frac{2}{3}$ the quantity of flour and beat to a stiff batter, then add all the flour gradually, mixing and kneading with the hands.

Selected

YEAST.

Boil six large potatoes and mash fine: steep a small handful of hops ½ hour, strain and add water to potatoes. Mix with ⅔ cup sugar, ⅔ cup salt and one table spoon ginger. When cool enough add yeast, let rise and stir down. Repeat the stirring until it ceases to rise, then bottle.

TO SET BREAD.

Boil 1 good sized potato for each loaf: mash fine, scald a small handful of flour, then add hot water sufficient for the number of loaves required: when cool add 1 cup of yeast and let rise until morning. In the morning add flour, 1 table spoon lard or butter, 1 table spoon sugar. Mould hard, make into loaves and let rise, when twice their size, bake from 50 to 60 minutes.

MRS. L. B. LULL.

RAILROAD YEAST. [EXCELLENT.]

Twelve medium sized potatoes boiled in sufficient water to cook nicely: when done put in a colander over a 2 gallon jar: mash potatoes through and put in 3 table spoons sugar and 2 table spoons salt. Add 1 pt. boiling water, stir all together, let stand until milk warm: then add 2 yeast cakes soaked, stir together and let rise. After which add 2 qts. cold water and stir again, let rise a second time and it is ready for use.

BREAD WITH RAILROAD YEAST.

Take 1 cup of yeast for each loaf of bread, no other wetting used. Stir the yeast before taking from the jar. Mould or knead long and well. Mould into loaves and let rise and it is ready to bake.

MRS. C. C. BILLINGHURST.

YEAST.

Wash and peel 3 or 4 good sized potatoes, put on to boil with plenty of water to cover them. When potatoes are cooked, pour the water in which they were boiled over a quart of flour, scalding the flour: let stand till luke warm, then add 1 and ½ fresh yeast cakes, cover and place where it will be warm.

BREAD MADE FROM THIS YEAST.

Sift the quantity of flour desired, say 3 quarts, add tablespoon salt and one of sugar, a small spoonful of butter or fresh lard. Make a hole in the center of pan of flour, stir a large cupful of yeast and enough warm water, or milk and water, into it to make soft dough. When light work it well, let it rise and then put in pans and let rise again, bake in a quick oven.

I usually make my yeast when cooking dinner, boiling a few more potatoes, and pouring the water on the flour, adding the yeast when cold. MRS. DAVID MCLAUGHLIN.

SALT RISING BREAD.

Warm ¾ cup sweet milk, stir in fresh ground corn meal, set where it will keep warm. Make this the day noon before you wish to bake, and this emptyings should be light in the morning. Then take a bowl which will hold 1 qt. and fill it ¼ full of warm water, add a little salt and soda, stir thick with flour and add the emptyings. This should fill the bowl in an hour. Put 3 pts. sifted flour in a pan, stir in boiling water to scald about half the flour; when cool add the sponge and stir quite stiff. This should be light in an hour. Then add 1 table spoon lard to every 3 loaves. Mould well and put in baking tins, set where it will keep warm and bake when light.

The secret of good bread making is to take care of it just as soon as light and keep it warm from the time it is first set until it enters the oven. MRS. FRED MISNER.

MILK YEAST BREAD.

One pt. Graham flour, stir in 1 table spoon white sugar, 1 tablespoon ginger, 1 teaspoon soda, one teaspoon salt. Put this into a fruit can and seal to exclude the air. The night before baking take 2 tablespoons of this dry mixture and pour on boiling water until it is a thick batter; set in a warm place to rise. In the morning take 1 qt. equal parts of water and new milk, add the yeast, then stir in flour until it is a stiff batter; set the pan over a kettle of warm water—not too hot or the dough will cook on the pan. If warm enough it will be foaming in 2 or 3 hours; stir in flour enough to knead, put in tins and let rise again until the whole of the loaf will move by laying the hand gently on it. Bake in a moderately hot oven. Wrap in a wet cloth and the result will be nice white bread.

QUICKLY MADE BREAD WITH POTATO SPONGE.

Pare and boil 6 large potatoes and mash fine; scald 3 large table spoonfuls of flour. To this add 1 table spoonful of sugar and ½ table spoonful of salt, about a quart of cold water, add ½ yeast cake, use one pint of mixture for one loaf of bread. Mix stiff with flour and mould one-half hour or until the bread is free from holes; then cut with a knife, put in tins and let rise once and bake.

MRS. ANNA S. HAMILTON.

POTATO YEAST.

Pare 4 potatoes and boil in 1 qt. of water, when done mash them fine, and pour on them the water in which they were boiled; 1 tablespoon salt, ½ cup sugar. When cold add a tea cup of yeast or 1 yeast cake. Set in a warm place to rise. MISS ISHAM

FRENCH ROLLS.

One pint warm water, ½ cup lard, 2 tablepoons sugar, ⅔ cup yeast. Put lard and sugar into the water and melt it up with your hand; then stir in a little flour, then add the yeast, after which stir in as much flour as you can conveniently with your hand. Set to rise over night, in the morning add nearly a tablespoon of salt and mould one-half hour, the longer the better. Let rise until light again, then take a little piece and roll out, put a little butter on it and double a little more than half over, put them in baking tins and let them rise till light and bake, or can be made in loaves as bread and it is delicious.

MRS. E. W. MERRILL.

GRAHAM GEMS.

Two cups sour milk, 1 teaspoons soda, 2 teaspoons sugar or molasses, 1 tablespoon white flour, one teaspoon butter, ½ teaspoon salt, thicken with Graham flour to a stiff batter, bake in gem pans.

MRS. E. W. M.

BREAKFAST CAKE.

Scald 1 cup milk; mix together 1 egg; ½ cup of sugar; ¼ cup of butter, 1 heaping tablespoonful of potato. Stir this mixture into the milk when cool, add flour to the consistency of cake, let raise over night, in the morning pour into a square baking pan without mixing or stirring. Let it rise standing in a warm place for ¾ of an hour. When light sprinkle pulverized sugar and cinnamon on top and bake in a slow oven.

MRS. E. M. COPPENS.

PARKER HOUSE ROLLS.

At night, take 2 quarts of flour, rub in 2 tablespoonfuls of lard; make a hole in the middle, and put in 1 pint of cold boiled milk, ½ cup of yeast, 3 tablespoonfuls of sugar and a little salt. Let this stand 'till morning without mixing; then beat hard and let stand 'till noon. Then roll and cut out round, spread a little butter on each one, and fold over; put into pans and let stand until ready to bake. E. C. H.

PARKER HOUSE ROLLS.

One quart flour, 1 ounce lard, ½ pint milk, ½ gill yeast, ½ tablespoon sugar, ½ teaspoon salt. In the evening put the flour in a bowl; put the salt and lard in the milk, and warm until the lard is melted. When the milk is luke warm, add the yeast; mix well and pour into the center of the flour; don't stir it; cover and leave it in the cellar. In the morning work it thoroughly and let it rise; cut with a tin cutter 4 inches across. With a feather coat half of the top with melted butter and lap it nearly over the other half. Then draw them out a little to make them roll shaped, lay them apart in buttered pans and when light bake.

Mrs. C. B. Mann.

WAFFLES.

One pint milk; ½ cup butter, and sifted flour to make soft batter; add well beaten yolks of 3 eggs, the beaten whites just before baking; 2 teaspoons baking powder, beat all hard and fast for 2 minutes. Bake in waffle irons.

Mrs. Dr. Post.

BREAD PANCAKES.

Soak bread crumbs in water till soft and fine; to 1 quart add 1 cup sour milk, ½ teaspoon soda, large pinch salt and 2 beaten eggs. Add flour enough to make medium thick batter.

Mrs. M. A. Boynton

CORN MEAL POP-OVERS.

One cup of boiled corn meal, 1 egg, 1 teaspoon baking powder, flour to thicken. Cook in hot lard same as fried cakes.

May Dart.

BROWN BREAD.

Three cupfuls sour milk, 3 cups Graham flour, 2 cups corn meal, 1 cup molasses, 1 teaspoon soda, little salt. Steam 2 hours and bake 15 minutes. May Dart.

WAFFLES.

One and ½ pint of flour, 1½ teaspoons baking powder, 2 eggs beaten separately, 2 cooking spoonfuls of melted butter, milk enough to make batter as thick as pancakes. A little salt.

MRS. E. W. GRAY.

BREAD GRIDDLE CAKES.

One pint stale, (not dried) bread crumbs, 1 pint milk scalded, 1 tablespoon butter: pour the hot milk over the bread crumbs: add the butter and soak over night, or till the crumbs are softened: then rub through a colander: add 2 eggs, yolks and whites beaten separately, 1 cup flour, ½ teaspoon salt, 2 teaspoons baking powder, cold milk to thin if needed. Bake slowly, spread with butter and sugar, and serve hot.

APPROVED BY MRS. KEATING.

GRAHAM MUFFINS.

Three cups of sweet cold milk, 3 eggs, 4 scant cups of Graham flour: beat eggs and milk to foam: stir in flour slowly, beating well. Bake in hot iron gem pans in hot oven 25 minutes. They are delicious with maple syrup. MRS. A. C. FIRMAN.

FRENCH ROLLS.

One pint of milk scalded: put into it while hot, half a cup of sugar and one tablespoon butter: when the milk is cool, add a little salt and ½ cup yeast, or one compressed yeast cake: stir in flour to make a stiff sponge, and when light mix as for bread. Let it rise until light, punch it down with the hand, and let it rise again, repeat two or three times: then turn the dough on to the moulding board, and pound with rolling pin until thin enough to cut. Cut out with a tumbler, brush the surface of each one with melted butter and fold over. Let the rolls rise on the tins: bake, and while warm brush over the surface with melted butter to make the crust tender.

MRS. H. S. LANE.

CURRANT BUNNS.

One coffee cup bread sponge, add 1 beaten egg, 1 tablespoon sugar, 1 cup English currants, 1 teaspoon of butter, mix stiff at night. Make into biscuits in the morning, bake when light.

MRS. A. N. LANE.

SUGAR BISCUIT.

One cup butter, 1 cup sugar, teaspoon soda dissolved in ¾ cup warm water. Cinnamon. Flour to roll thin; bake quickly.

A. T. F.

SOUTHERN BISCUIT. (GOOD.)

One quart flour, large tablespoon lard rubbed in the flour; after adding two teaspoons baking powder and soda size of a pea, wet soft with sour milk. A. L. F.

PUFFETS.

One quart flour, 1 pint milk, 2 eggs beaten light, butter size of an egg, heaping tablespoon sugar, 3 teaspoons baking powder, little salt. Bake quickly. Mrs. F. Smith.

DUTCH COFFEE CAKE.

One pint of flour, ½ teaspoon salt, ½ teaspoon soda sifted into flour, 1 teaspoon cream tartar, ¼ cup butter, 1 egg, 1 scant cup milk, 4 sour apples, 2 tablespoons sugar. Mix the dry ingredients in the order given; rub in the butter, beat the egg, and mix it with milk; then stir this into the dry mixture. The dough should be soft enough to spread half an inch thick on a shallow baking pan. Core, pare and cut four or five apples into eighths; lay them in parallel rows on top of the dough, the sharp edge down, and press enough to make the edge penetrate slightly. Sprinkle the sugar on the apple, bake in a hot oven 20 or 30 minutes. To be eaten hot with lemon sauce.

Approved by Mrs. L. N. Keating.

LEMON SAUCE.

For Dutch coffee cake, 2 cups hot water, 1 cup sugar, 3 heaping teaspoons cornstarch, grated rind and juice of 1 lemon, 1 tablespoon butter. Boil the water and sugar five minutes; add the cornstarch, wet in a little cold water; cook 8 or 10 minutes, and add the lemon rind and juice and the butter; stir until the butter is melted, and serve at once. If it becomes too thick add more hot water. Approved by Mrs. L. N. Keating.

BROWN BREAD.

One pint sour milk, 1 pint flour, 1 pint corn meal, 1 cup sugar, 1½ cups molasses, 1 teaspoon soda dissolved in hot water, a pinch of salt. Steam 2 hours and bake half an hour.

Mrs. N. McGraft.

GRAHAM GEMS.

One cup sweet milk, 2 cups cold water, 1 egg, 4 cups Graham flour. Let all these materials be of the freshest and coldest. Beat the milk, water and egg thoroughly. A Dover egg beater is just the thing to use for this purpose. Sift the flour through the fingers lighly into this wetting, stirring all the time. When the flour is all stirred in, beat all together well and drop into hot iron gem pans, and bake in hot oven 30 minutes. When baked take out of the gem pans immediately and do not cover.

Remember that to ensure success, your dough must be cold and your oven and pans hot. Do not add salt as it has a tendancy to make gems heavy, neither use hard water if soft water is attainable. The best gem pans are of iron with shallow biscuit shaped cups. Fill the cups very full as there is no danger of running over, and the gems will be nicer.

Good Graham flour is not coarse, but fine and of a creamy color, and the outside of the wheat is in small flakes having been cut with sharp stones, not crushed with dull ones. Entire wheat flour may be substituted for Graham. MRS. FIRMAN.

YANKEE BROWN BREAD.

One and ½ pints corn meal for each loaf and pour boiling water upon it to scald it properly; let stand until only blood warm. Then put about 1 quart of rye flour upon the meal and pour in a good bowl of emptyings with a little soda dissolved in a gill of water, kneading in more flour to make the consistency of common bread.

NEW KIND OF BREAD.

Take 1 pt. of corn meal, pour on sufficient quantity of boiling water to make a thick batter; add 1 tablespoon lard, salt to taste, 3 eggs; stir up well and drop a tablespoonful in separate places on a hot griddle or gem pans and cook them brown. You will find them excellent.

MRS. L. L. TROTT.

BOSTON BROWN BREAD.

Three cups sour milk, 1 cup water, 1 cup dark molasses, 2 cups corn meal, 2 cups Graham flour, 2 cups flour, 1 large teaspoon soda dissolved in sour milk and molasses. Steam 3 hours and bake 15 minutes. MRS. O. L. BEAKEMAN.

CORN MEAL BUNNS.

Two cups flour, 1 cup corn meal, 3 eggs well beaten, 1 cup milk, ¼ cup butter, 1 tablespoon sugar, two teaspoonsful baking powder. Bake in gem pans. MRS. H. N. HOVEY.

GRAHAM GEMS.

One pt. sweet milk, 1 cup wheat flour, 1 cup Graham flour, 2 teaspoons baking powder, little salt. Drop in hot irons and bake in hot oven. MRS. GILLETT

BROWN BREAD.

Three cups sour milk, 1 cup molasses, ½ teaspoon salt, 2 even teaspoons soda dissolved and stirred in the milk, 3 cups Graham flour, 1 cup of wheat flour, 1 cup corn meal. Steam 3 hours and bake 20 minutes. I take tomatoe cans and remove one end by heating, fill the cans ⅔ full. Add raisins if you like.

BOSTON BROWN BREAD.

One cup meal, 1 cup flour, 1 cup sour milk, ½ cup molasses, ¼ cup brown sugar, ½ cup raisins chopped, 1 teaspoon soda, salt. Steam 2 hours; brown in oven. MRS. D. SMITH.

SWEET MUFFINS.

Three eggs beaten separately, ½ cup sugar, 2 cups flour 1 cup sweet milk, 2 teaspoons baking powder. Bake immediately in muffin rings. MRS. VESTEY.

BOSTON BROWN BREAD.

Two cups corn meal, ½ cup molasses, 1 cup rye meal, 1 pt. sour milk, 1 heaping teaspoon soda dissolved, ½ teaspoon salt. Steam 2½ hours and bake ½ hour. MRS. E. W. M.

CORN MEAL PANCAKES.

One and ½ cups corn meal, ½ cup flour, 3 cups sour milk, 1 teaspoon melted butter, 1 egg well beaten, a little salt.

MRS. E. W. M.

POP-OVERS.

Two cups sweet milk, 2 cups flour, 2 eggs, 1 teaspoon butter, 1 teaspoon salt. Bake in heated gem irons 15 minute in a quick oven. MRS. E. W. MERRILL.

CORN MUFFINS.

One cup flour, 1 cup corn meal, 2 tablespoons sugar, water to make a thick batter, mix at night; in the morning add 2 tablespoons melted butter, and 1 teaspoon soda; bake in round tins.

MRS. E. W. M.

GRAHAM BREAD.

One pt. of bread sponge, 1 cup warm water, with 1 teaspoon soda dissolved in it, ½ cup molasses, stir stiff with Graham flour and set to rise; when light, steam one hour and bake 15 minutes.

MRS. C. L. D.

STEAMED GRAHAM BREAD.

Three very full cups Graham flour, 3 scant cups sour milk, ¾ cup New Orleans molasses, 2 teaspoons soda, 1 large teaspoon salt, 1 cup seeded raisins. Mix raisins in the dry flour before adding other ingredients. Put into well greased 1 lb. baking powder cans, filling them ⅔ full, cover and set in steamer and steam 2 or 3 hours. This receipt makes 3 loaves if medium sized cups are used.

E. S. D.

ITEM.

To seed raisins easily, stem and cover with boiling water; pour off and let stand an hour, then seed.

E. S. D.

SHORT CAKE.

Two heaping teaspoons baking powder sifted with 1 qt. of flour, scant ½ cup butter, 2 tablespoons sugar, a little salt, enough sweet milk or water to make a soft dough, roll out almost as thin as pie crust, place one layer in a baking pan spread with a little melted butter upon which sprinkle a little flour, then add another layer of crust and spread as before, repeat until the crust is all used. This makes four layers in a pan 7x14 inches. Bake about 15 minutes in a quick oven. Turn up side down, take off the top layer, place on a dish, spread plentifully with butter and whole fresh strawberries previously sweetened; treat each layer the same, serve hot with cream. The secret of having light dough is to handle it as little, and mix it as quickly as possible.

MRS. C. C. BILLINGHURST.

JOHNNY CAKE.

One and ½ cups sour milk, 1 even teaspoon soda, a large spoon shortning and a large one of sugar, 1 egg, 1½ cups flour the rest corn meal, a little salt.

MRS. L. L. TROTT.

MUFFINS.

One pt. sweet milk, a little salt, 1 egg, butter the size of an egg, ½ cup yeast, flour enough to make a little thicker than pancakes. Put them rising about 11 o'clock, stir down two or three times in the day. Bake in muffin rings. Mrs. H. G. Bigelow.

JOHNNY CAKE.

Into 1 cup corn meal and ½ cup flour rub a tablespoon butter, then add 1 beaten egg, ½ cup sugar, a little salt, 1 cup water or sour milk, even teaspoon soda, beat thoroughly and bake.

Mrs. A. Towl.

EGG TOAST.

For six persons take 2 eggs, ½ cup milk, flour enough to make a stiff batter. Cut old bread in thin slices dip into the batter and fry in butter. Serve hot.

Mrs. C. B. Mann.

WAFFLES.

One pt. sweet milk, 2 eggs, butter size of an egg, 1½ teaspoons baking powder, flour to make batter stiffer than for pancakes Bake in waffle irons. Mrs. H. G. Bigelow.

SHORT POTPIE CRUST

One pt. flour, 2 teaspoons baking powder in flour, 1 small egg put in ⅔ cup of milk, a little salt, mix soft with a spoon, cook 15 or 20 minutes. This is good without the egg. Mrs. Temple.

SOUPS.

To prepare good stock, the meat should be fresh and juicy to make the best soup. If it is to be eaten as soon as it is prepared you should remove all the fat possible from the meat, for there is nothing more disagreeable than greasy soup. If it is to be eaten next day or later, stand the stock in a cool place and remove all the grease from the top the next morning. Beef alone with some vegetables will make good soup stock, but many think that by adding chicken or veal a finer flavor is imparted; others think the addition of a ham bone an improvement. Stock can be made from trimmings of fresh meat or bones of any meat or fowl. Having selected your meat, put it in cold water, about 3 pints to every pound of meat, and let it simmer from one side, taking care to remove all scum that rises. Always keep the kettle covered to retain the flavor. Put in a little salt at first; and add salt, pepper, etc., to suit the taste when nearly done. It usually takes from 3 to 5 hours to cook the meat properly, and make good broth or stock; when it has cooked say three hours, and the scum has been removed, add 1 or 2 onions fried brown in butter and 1 or 2 carrots or any other vegetables that you may prefer. If more water is needed, always add boiling water. Stock that is to be kept should always be strained into an earthen jar as soon as done, as it injures the color and flavor to stand in an iron pot; it should be kept in a cool place; it will form a jelly and keep for a week or more. By adding macaroni, vermicelli, etc., to stock, almost any kind of soup can be made. Very fine gravy can be made by cutting off a piece of stock jelly and heating, thickening and seasoning to taste. Savory herbs should always be at hand, as they are almost indispensable to good cooking. The relish of a dish depends very much upon its flavor, which can be changed infinitely by using different savory herbs. Summer savory, sage, thyme, sweet majoram, sweet basil, rose mary, bay leaves and fennel are among the best of the savory herbs. They can be purchased at a drug store at a slight cost; but many prefer to raise many of them which can be done with little trouble.

BROWNING FOR SOUP.

Many of the nicest soups owe their attractive appearance to burned sugar, which is prepared as follows: Put 3 tablespoons of brown sugar and an ounce of butter in a small fryingpan and set it over the fire: stir constantly until it is of a light brown color, add ½ pt. of water, boil and skim and when cool bottle for use: add to soup at discretion just before serving.

BLACK BEAN SOUP.

Three pounds soup bones, 1 qt. black beans, soaked over night and drained: 1 onion chopped fine: juice of 1 lemon: pepper, salt and Worcester sauce to taste. Boil the soup bones, beans and onions together 6 hours: strain and add seasoning. Put sliced lemon on top when served. MRS. C. B. MANN.

A DELICIOUS QUICK MADE POTATO SOUP.

Pare and wash your potatoes, cook very soft and mash fine, then add boiling water as much as you with. Put salt to taste during the boiling. Have handy onions cut in small squares and roasted in butter until yellow. For four persons take one tablespoonful of flour, browned, and put onions, butter and flour into the soup, it must not be lumpy. When ready for the table put in a desert spoonful of beef extract, a little parsley, a little nutmeg and salt and pepper, beat the yolk of 2 eggs in the soup dish and pour in the soup and serve.

MRS. CAROLINE NINNEMAN.

QUICK MADE BEEF SOUP.

For six or eight persons have 2 pounds of beef, from the breast is best, cut in slices. Brown 1 tablespoon of flour in butter the size of an egg, if onions are liked one small onion, and 2 or 3 carrots, a piece of celery. Pour boiling water over the meat, as much as you need for soup and cover closely in a porcelain kettle, boil one hour, then pour through a sieve. Add noodles, rice, farina, sago or barley as you like: these should be cooked separately and added with a piece of celery to flavor. A little nutmeg may be added. MRS. G. NINNEMAN.

BROWNED FLOUR SOUP.

Brown some flour without butter, have ready as much boiling milk as you wish, mix the browned flour with cold milk and stir into boiling milk. Add a little sugar, cinnamon and the yolk of 1 egg. Have ready slices of wheat bread toasted yellow in butter and cover them with the soup, serving before the bread is softened. Good for the sick. MRS. C. NINNEMAN.

ASPARAGUS SOUP.

One bunch of asparagus except the tops, cook in ½ pt. water till soft, press through a sieve, ½ small onion and a little bay leaf, ½ tablespoon flour in a little water and stir into asparagus. Heat 1 pt. of milk in double boiler, add 2 tablespoons flour mixed with 1 tablespoon of butter; add pepper and salt, put in the asparagus soup. Have the tops cooked until tender and put in the soup before serving. MRS. A. N. LANE.

TOMATO SOUP. [DELICIOUS]

One quart can tomatoes, 1 pt. of water, 1 small onion, butter size of an egg, 1 tablespoon flour, 2 pieces stick cinnamon an inch square, 2 little pieces of mace. Mode:—cut the onions in small pieces and cook with tomatoes and spice half an hour. Strain and add flour and butter beaten to a cream. Serve with toasted or fried bread cut in dice shaped pieces.

MRS. ANNA W. CLARKE.
Grand Rapids.

POTATO SOUP.

One dozen potatoes, 1 cup of milk, 2 quarts cold water, 1 bunch soup herbs and celery tops, ½ onion minced, 1 tablespoon butter, 1 tablespoon flour. Peel and slice the potatoes and boil 10 minutes; drain off the water and return the saucepan to the fire with the 2 quarts of cold water, onion, herbs and celery; boil 1 hour, then rub through the colander and return the strained contents of the soup-pot to the fire. Bring to a boil and stir in the butter rubbed smooth with the flour. Season and turn into the tureen. After this is done add the cup of milk, which has been heated in a separate vessel. Mix well.

MRS. A. F. TEMPLE.

ONION SOUP.

Put into saucepan butter the size of a hickory nut, when very hot add 3 or 4 large onions sliced thin. Stir and cook until red but be careful not to burn them; add ½ cup of flour and stir. Pour in 1 pt. boiling water, add pepper and salt, mix well and let boil a minute. Set back until almost ready to serve then add 1 qt. boiling milk and 2 or 3 mashed potatoes. Put a little of the soup to potatoes till all are smoothly mixed. Let simmer a few minutes, put piece of toast in bottom of tureen and serve hot. Leave out potatoes if you choose MRS. BASCOMB.

POTATO SOUP.

Potatoes good with same stock, but only potatoes and an onion, well cooked and put through a colander, return to kettle and season. MRS. D. MCLAUGHLIN.

VEGETABLE SOUP.

Set on stove kettle containing 3 qts. cold water, ½ teacup barley, ½ cup split peas, a piece of shank or 2 lbs. of lean meat, if meat is wanted for table, put meat in when water boils, if only for soup put in cold water; mince up quite fine part of head of white cabbage, a small turnip, add an onion and 2 good sized potatoes put in whole, let all boil at least 2 hours; when nearly done, add a grated carrot and a tablespoon of salt and a very little minced parsley. MRS. D. MCLAUGHLIN.

PEA SOUP.

Pea soup may be made very nice from a ham bone, or bones of a cold roast. Put on stove 3 qts. of water add bones and let boil; then put in 1 pt. split peas, 2 potatoes and a good sized onion. Half an hour before dinner put all through a colander, keeping back the bones and hulls of peas, return to stove and season with salt and pepper to taste. Toast slice of bread and cut in inch pieces, put into tureen and pour soup over and it is ready for table. MRS. D. MCLAUGHLIN.

IRONING DAY SOUP.

Two pounds round steak, 1 can tomatoes, 1 onion, 6 cloves; put all in a kettle with 4 qts. cold water, add salt to taste. Boil all day, at night put through a colander. Next day warm and add a little thickening to make as thick as cream.

MRS. FRANK WOOD.

CREAM TOMATO SOUP.

Use beef or any good stock, 1 can tomatoes, heat them separately, add 1 teaspoon soda to the tomatoes, cook until done and rub through a colander; add to the stock and just before taking up add 1 pt. rich cream and season to taste.

MRS. FRANK WOOD.

TOMATO SOUP WITHOUT MEAT.

Boil 1 qt. of ripe tomatoes (or 1 can) add while boiling ¼ teaspoon of soda, stir until the effervescence ceases, then add 2 crackers rolled fine and one pt. sweet milk and boil 15 minutes longer, season with pepper, salt and butter.

MRS. K. A. MUNROE.

TOMATO SOUP.

One qt. can tomatoes, or an equal quantity of ripe tomatoes, boiled well in 2 qts. of water rub through a sieve, add ½ cup butter, 1 teaspoon of sugar, salt and pepper to taste. Let all come to a boil and thicken with flour until the proper consistency, serve with dice made by cutting stale bread into small squares and frying in hot butter until quite brown. MRS. FRED NIMS.

TOMATO SOUP.

Two pounds round steak cut up fine with a knife, boil 4 or 5 hours, salt to taste. Add ½ can tomatoes, or same bulk in fresh ones, strain through sieve, add small quarter of 1 teaspoon of soda—last, 1 qt. of milk. MRS. F. SMITH.

CELERY SOUP.

Two qts. milk, 1 pt. celery cut small, 1 onion, 2 cloves, salt, butter and pepper to taste. Simmer slowly from 3 to 5 hours; when almost done add tablespoon of flour and strain, add small toasted crackers. Lemon and boiled egg added are good.

MRS. A. N. LANE.

CELERY SOUP.

Take turkey or chicken bones, (those left after making pressed chicken are good) place on the fire with cold water, cook until the strength is extracted, then skim out the bones. Take a handful of dried celery tops in a separate dish and boil in ½ pt. water; 2 tablespoons flour and piece of butter the size of an egg stirred over the fire until smooth; add this and the celery water to the soup. Season to taste. MRS. THOS. HUME.

OYSTER SOUP.

Strain the oysters through a colander and wash them in cold water, 1 qt milk put on the stove with the oyster liquor, skim, stir piece of butter the size of an egg and 2 tablespoons flour over the fire until smooth, add this to the soup. Season with salt and pepper (some prefer red pepper,) put in the oysters, just stand a moment or two until they swell. Serve.

MRS. THOS. HUME.

BLACK BEAN SOUP.

One pt. black beans to any good stock, boil all day; at night put through a colander, next day warm, and slice ½ lemon in soup tureen, pour the boiling soup over and serve.

MRS. FRANK WOOD.

PINK VELVET SOUP.

Boil one large beet until tender and rub through a fine sieve, take 1 qt. milk let it come to a boil, stir in a large tablespoon butter and 2 of flour, until thick as cream. Season with salt, pepper and grated nutmeg; when ready to serve stir in enough of the beet to make it a fine pink color. This is very delicious and delicate besides helping out in the present fad of meals in different colors.

MRS. E. M. COPPENS.
Grand Rapids.

TOMATO SOUP.

Six large ripe tomatoes boiled and put through a sieve. Whip 1 pt. cream, when tomatoes boil put in whipped cream, beating all the time with wire spoon—a little salt. Cut stale baking powder biscuit into small squares put on tin with few bits of butter, set in hot oven and brown slightly, serve with hot soup.

MRS. N. FRIEDMAN.

CONSOMME.

Twelve pounds beef (any part) 4 or 5 bones and 2 or 3 lbs pork rinds, ½ oz. white peppers, ½ oz. celery seeds, 1 oz. salt, 2 carrots cut up, 2 tablespoonfuls thyme and savory, leaf herbs; fresh celery may be used instead of celery seeds. Put the bones into the bottom of a soup kettle, then the meat cut small with which has been mixed the rinds, vegetables and herbs and add 12 qts. cold water, let it boil very slowly 1 hour, then stir and set where it will boil well for 4 or 5 hours more. Keep well covered and the steam in. When done and while hot, strain through a coarse strainer, press all the liquid from the meat-fibre, and let stand in a very cold place until next day. Then take every particle of fat off, cut the jelly out freeing it from the worst of the sediment. Then just melt the jelly in the kettle and stir well in the whites of 4 eggs well beaten, also put in the shells, boil up quickly and when the scum divides pour into a jelly bag or through a fine, closely woven cloth. If it does not run perfectly clear return it to the bag or cloth. The bag should be put into boiling water and wrung out before using. Keep the kettle covered while boiling, open while clarifying.

HARRY FOX.

OYSTERS.

Small cheer and great welcome
Make a merry feast

—SHAKESPEARE.

ESCALLOPED OYSTERS.

A layer of rolled crackers in a buttered pudding dish, then a layer of oysters with butter, pepper and salt. Repeat until dish is full with crumbs on top: pour on the liquor mixed with milk, a beaten egg in milk on top is nice. Cover and bake ½ hour, remove cover and brown before serving.

CREAMED OYSTERS.

One pt. cream, 1 qt. oysters, very small piece onion and very small piece mace, 1 tablespoon flour, salt and pepper to taste. Let cream, onion and mace come to a boil. Mix flour with a little cold milk and stir into cream. Let oysters come to a boil in their own liquor. Skim, drop in oysters and heat through.

MRS. A. F. TEMPLE.

CREAMED OYSTERS.

Fifty shell oysters, 1 qt. sweet cream, butter, pepper and salt to suit taste. Put the cream and oysters in separate kettles to heat, the oysters in their own liquor, and let them come to a boil. When sufficiently cooked, skim, take them out of the liquor and put them in some dish to keep warm. Put the cream and liquor together, season to taste and thicken with powdered cracker: when sufficiently thick, stir in the oysters.

MRS. C. B. MANN.

PANNED OYSTERS.

Cut pieces of toasted bread to fit individual scallop shells, or small earthen ware dishes, and on the toast lay 6 or 7 oysters, season with butter, pepper, salt and a few drops of lemon juice, and pour a very little of the oyster liquor over all: bake in oven till the oysters are crisped, which will be in a few moments. Serve in the same dishes in which they are baked. MRS. C. W. S.

FRIED OYSTERS.

Lay large, fine oysters on a cloth to drain; when free from liquor dip in beaten egg and then in salted cracker crumbs, drop in boiling lard and fry (as you would doughnuts) until they are golden brown. Either use a wire basket for frying or remove them from the lard with a perforated spoon, or wire egg beater.

MRS. C. W. S.

OYSTER PATTIES

Filling: one pt. small oysters, ½ pt cream, 1 large teaspoon flour, salt and pepper. Let oysters come to a boil in their own liquor and skim, cook flour in cream and little butter size walnut. The shells can be procured at D. Christie & Co.'s.

MRS. ALBERT WALDRON.

SHRIMP SALAD.

Wash shrimps and break them in half, 1 can shrimps for 1 qt. dressing, 1 qt. salad for 10 people, ½ lb lettuce, 1 can shrimps and 1 qt. dressing. MRS. TEMPLE.

PIGS IN BLANKETS.

Take thin slices of smoked bacon, roll around an oyster and fasten with a toothpick, place in dripping pan and bake in oven.

Approved by MRS. TEMPLE.

DEVILED OYSTERS.

Drain 1 pt. oysters, add one half as many cracker crumbs, 2 hard boiled eggs, 1 tablespoon melted butter, 2 tablespoons cream, salt and pepper. Chop together very fine, fill halves of oyster shells and bake in moderate oven about 20 minutes. Garnish with parsley and lemon. MISS UPTON.

MEATS.

The banquet waits our presence,
Good sister, let us dine.

—[SHAKESPEARE.

BOILING MEAT.

There is all the difference between boiling meat which is to be eaten and meat whose juices are to be extracted for soup. If the meat is required as nourishment, you want the juices kept in. To do this it is necessary to plunge it into boiling water, which will cause the albumen to coagulate suddenly and act as a plug or stopper to all the tubes of the meat, and the nourishment will be kept in. The temperature should be kept at the boiling point for 5 minutes, then add as much cold water as will reduce the temperature to 165 degrees. If the hot water is kept at this temperature for some hours, we have all the conditions united which will give to the flesh the quality best adapted for its use as a food. The juices are kept in the meat, and instead of being called upon to consume an insipid mass of indigestable fibers, we have a tender piece of meat, from which, when cut, the imprisoned juice runs freely. If the meat be allowed to remain in the boiling water, it becomes in a short time altogether cooked but it will be almost indigestable and unpalatable.

MRS. VESTEY.

TO BOIL A HAM.

Select a ham with a thin, pliable skin, of a clear brown color; put into sufficient cold water to cover, and cook slowly. When the meat begins to draw away from the bones, take off the stove, and when partly cool remove from the water, take off the skin and as much of the surplus fat as you wish, stick 2 doz. cloves in the meat and bake in the oven from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

ITEM.

The fatty portion of the ham will be found to be in layers, the outside is a greasy fat and the inner layer a meaty fat. All fat meat left from ham may be tried, and by cooking sliced potatoes in it, be clarified for frying purposes.

ROLLED STEAK.

Order a round steak less than an inch thick, have your butcher beat it well with the flat of the cleaver and cut it yourself across both ways with a sharp knife. Spread it thickly with a force-meat made of salt pork and bread crumbs, season with pepper, salt and thyme, sweet majoram and parsley, with a little finely minced onion. This done, roll up the steak as you would a piece of music and tie firmly into shape with a stout cord. Lay in a dripping pan half filled with boiling water, cover closely and cook 2 hours, turning two or three times. Serve with thickened gravy around it. Remove the strings, send to the table, and carve across the end. MRS. A. F. TEMPLE.

BEEF LOAF.

Two pounds beef chopped very fine, ½ pound of pork also chopped fine, 1 spoonful of sage rubbed fine, 1 teaspoon ground pepper, 2 teaspoons salt, 2 eggs, 1 cup cracker crumbs rolled very fine. Mix thoroughly with the hands and mould into shape with help of a little flour, put into a deep oval pan and bake ¾ of an hour MRS. D. MCLAUGHLIN.

PRESSED BEEF.

Procure about 6 or 8 lbs. of the brisket of beef, put it in pickle for 2 weeks, or get your butcher to put it in sweet pickle; put it in a kettle with cold water, bring to a boil; then set it where it will simmer until tender. When a straw can be run through it remove it from the fire, drain it, take out all the bones, roll it up tightly, tie or skewer it to keep it in place, put on a plate or dish, put another plate on top of it and place a heavy weight on it; let it stand until next day; cut it in thin slices.

TO COOK A TOUGH ROUND STEAK.

Remove the bone, and membrane from the edges, lay upon the board and with a heavy knife back and pound it thoroughly from side to side, turn it around and back at right angles. The blows should not fall so heavily as to cut it through. Turn it and repeat the process. Have ready a hot buttered spider, put in the stake and set into a moderately hot oven and bake until just done through, place on a platter, add butter, salt and pepper to taste, send to the table hot. Mutton or veal chops are nice cooked in the same way. MRS. F. SMITH.

POTTED BEEF.

Take a shank of beef, boil slowly all day, having but little water in the kettle, remove the fat and save for other uses. Chop all the meat and mix with the liquor, press tightly in a dish, cover and put a weight on until cold. Another way: Season and cook a shank as above, and when done turn the liquor into a jar for soup stock. Leave some of the water in the kettle, save the fat, chop the meat fine and set away for hash.

MRS. F. SMITH.

SAVORY PYRAMIDS.

May be made of pieces of beef, mutton, lamb, veal or pork. Beat 3 eggs light, then stir into them by degrees 6 tablespoons fine bread crumbs, 2 ozs. butter slightly melted, one tablespoon finely minced parsley, 1 teaspoon mixed powdered herbs, 1 teaspoon grated lemon rind, 1 teaspoon pepper and salt, ¾ lb. of meat chopped fine, put in gravy to moisten the whole, mix thoroughly, form into pyramid shape. Coat thickly with egg and bread crumbs, bake in greased tins, then serve with gravy.

MRS. L. KANITZ.

MARGARITES.

Gather together any remains of cold meat there may be on hand. Free them from skin, bones and gristle, and season appropriately. Mince the meat very fine, moisten it with beaten egg or soup stock and form into tiny balls. Enclose each of these in a round of good pastry rolled very thin, pinching the edges closely together to form a complete covering for the meat, brush the pastry over with beaten eggs and fry in plenty of boiling fat. When colored a nice brown remove, drain, and serve on a folded napkin garnished with fried or fresh parsley.

MRS. E. M. COPPENS.

MEAT BALLS.

Two cups chopped beef, add 1 cup bread soaked in ½ cup cold milk, ½ cup mashed potatoes, little salt and pepper, 1 well beaten egg. Mix well and make into thin cakes, fry on hot greased spider.

MRS. L. O. L.

BEEF LOAF.

Three lbs. chopped beef, 2 cups rolled crackers, 3 eggs, 1 cup sweet milk, ½ cup of butter, 1 tablespoon salt, 1 teaspoon pepper, sage if you like.

MRS. MCCONNELL.

CORN BEEF.

Select a nice piece of corn beef, soak in cold water over night; in the morning put in kettle with cold water sufficient to more than cover, set on the back of stove and boil as slowly as possible until it is very tender, set away in the liquor until cold.

MRS. DR. WILLIAMS.

VENISON STEAKS.

Cut them from the neck or haunch and broil them well, turning only once, saving all the gravy possible. Season with butter, pepper and salt. Serve with a slice of currant jelly laid on each steak and the plates warmed. MRS. F. B. PECK.

BROILED SWEET BREADS.

Parboil and blanch by putting them in hot water for 5 minutes, let them boil 3 minutes, then plunge in cold water a little salted, remaining 10 minutes, wipe dry and split in half lengthwise, broil over a hot fire turning every minute as they begin to drip. Have ready on a deep plate melted butter with salt and pepper and catsup, or some pungent sauce. When they are done to a fine brown lay them in this, turn over several times, lay toast on a plate and sweet bread each piece, then pour the gravy over them. MRS. F. B. PECK.

MOCK HARE.

This receipt for Mock Hare makes a dish that may be eaten either hot for dinner, or cold for lunch or supper. One lb. lean beef, 1 lb. fresh pork chopped very fine and thoroughly mixed together. Add 2 teaspoons of pepper, 1 tablespoon salt, 1 small onion and 6 leaves of parsley finely minced, a little thyme, half a nutmeg grated, then mix with 4 raw eggs and ½ pt. bread crumbs very fine; mould the mixture into a loaf and place in a buttered dripping pan, put a little piece of butter on the top and bake 1 hour in hot oven. It should be a nice brown.

MRS. FRED NIMS.

PRESSED MEAT.

Five lbs. corn beef put on to cook in cold water; when half done put in 2 lbs. veal, when thoroughly cooked the water should be nearly boiled out; let the meat cool in the liquor, pick out all the bones, mix slightly and press. Slice when thoroughly cold.

MRS. MUNROE.

YORKSHIRE PUDDING.

Three eggs well beaten, 1 pt. milk, 1 pt. flour, 1 teaspoon baking powder. When roast is done, either pork, beef or veal, pour out the gravy; turn back into the dripping pan only the fat, put the batter in around the meat and return to the oven until it is baked, which will be in a few minutes. To be eaten with the meat.

After you have taken out the meat and pudding, put back the gravy that was taken off and thicken with flour.

MRS. J. ALVORD.

TO FRY SALT PORK.

Salt pork is improved by soaking in milk 2 or 3 hours; then roll in Indian meal before frying. MRS. GEO. GILLETT.

SALT PORK.

Freshen salt pork by laying the slices in water or milk over night, roll in flour and fry to a nice brown, then slice about $\frac{1}{4}$ of an inch wide, add a cup of cream and a little pepper, stir until it thickens. Serve. MRS. J. E. MONTGOMERY.

STUFFED BEEFSTEAK.

Two lbs. round beefsteak cut very thin, in one slice. Sprinkle lightly with salt, and spread on a dressing made as follows: Moisten three cups dry bread crumbs with cold water, season with salt and pepper and a small onion chopped fine, add 1 teaspoonful butter and a well beaten egg, mixing all together well. When the dressing is spread well over the meat roll it up, fastening a thin piece of muslin several times around, and bake an hour. HELEN MERGAN.

TO ROAST BEEF.

Rub with pepper and flour and place in a moderate oven and cook without putting in any water. When nearly done sprinkle with salt. MRS. HOYT.

TO ROAST TURKEY.

After drawing, washing, singeing and draining. Stuff according to the Dressing receipt, then rub with salt, pepper and butter; place in a moderate oven and bake 3 hours. MRS. HOYT.

TURKEY STUFFING.

Three cups grated bread crumbs, 1 cup butter, salt and pepper to taste, 1 teaspoonful powdered sage, 2 eggs. MRS. HOYT.

BEEFSTEAK FINGERS

Take about 2 lbs. tender, juicy steak and lay it in a stew pan, sprinkle over it a little salt and pepper, a large onion chopped fine, 1 tablespoon minced celery; cover with equal quantities of vinegar and water, stew gently with the pan closely covered for ½ hour. When cold cut the meat into strips about 3 inches long and 1 wide, dip into beaten egg, then into a mixture of bread crumbs, minced onion, parsley and celery, fry in boiling lard. Place a bed of well mashed potatoes on a hot dish, arrange the meat tastefully on this and serve. MRS. E. M. COPPENS, G. R.

FRICATELLES.

One pound of cold veal chopped very fine, add a little salt and plenty of pepper, 1 or 2 onions cut very fine, and a little parsley if liked. Soak some bread in water until soft, squeeze it dry in a towel and add as much in proportion as the meat. Chop the bread with the meat, and mix in 2 eggs. Make them up in patties, roll in bread crumbs and cook in hot lard as doughnuts. Serve with sliced lemon. MRS. VESTEY.

BEEF LOAF.

Three pounds round steak and 1 lb. of salt pork chopped at the meat market, 3 eggs, 1 good, large cup of crackers rolled very fine, 3 teaspoons salt, 1 of pepper, put in a mould and steam 3 hours. MRS. J. J. HOWDEN.

TO ROAST A TURKEY OR CHICKEN.

After drawing, washing, drying and singeing a fowl, stuff it with dressing made after the accompanying receipt. Fill craw and body, truss it well tying down the legs and fastening the wings. Have for your dripping pan some hard wood sticks about an inch in thickness and short enough to lay in the bottom of dripper. Upon these lay your turkey, have the oven hot at first and moderate afterward. Put in the turkey and cook thoroughly. A 14 pound fowl will cook in 3 hours, a 10 pound in 2 hours. Save the giblets (liver, gizzard and heart) boil until tender and chop fine. Add a little browned flour to the liquor left in the pan and the minced giblets for a gravy. Many persons like fried sausage or oysters laid around the platter and served with the turkey. Approved by MRS. J. L. M.

DRESSING FOR TURKEY OR CHICKEN.

Three teacups of grated bread crumbs, (no crust and not a drop of water,) 1 cup finely chopped suet, ⅔ cup of chopped parsley, a tablespoon of sweet majoram and summer savory, ½ teaspoonful pepper, 1 teaspoon salt and 1 or 2 eggs beaten.

Approved by MRS. J. L. MURRAY.

TURKEY DRESSING.

One small loaf of bread. Boil heart, liver and gizzard until tender, put in chopping bowl, add a small onion, 2 slices salt pork, chop all very fine. Crumb the bread, drain 1 pt. oysters, salt and pepper to taste, 2 eggs, chop all together and mix well.

MRS. W. B. HENDEL.

WILD DUCKS.

For 2 ducks, for ordinary dressing add 1 onion chopped. Fill, and place in a good sized dripping pan, and cover well with sliced onions, as many as it will hold, and a large piece of butter. Baste often, bake 3 hours. Good also for tame duck.

MRS. FRANK WOOD.

PIGEONS.

Dress and stuff them as you do chickens, cut a thin slice of salt pork and tie around each, place in the dripper and baste often while baking. Cook young birds from 2 to 3 hours, if old longer time.

MRS. F. B. PECK.

CHICKEN CROQUETTES.

Melt a piece of butter the size of an egg in a frying pan, stir in a tablespoon of flour, add milk slowly until it thickens and forms a thick gravy; salt and pepper. Stir in a pound of cold chicken cut in small pieces, let it cook a minute, then pour into a buttered dish to cool. Let it cool several hours; when ready to use roll into balls, dip into egg, roll in cracker crumbs and fry in hot lard; the lard must be very hot.

MRS. W. G. WATSON.

MOCK CHICKEN FRICASSEE.

Take a fine fat veal shank and put into 1 pt. of water, allow it to simmer slowly until perfectly tender; remove the large bones, season to taste and add 2 teaspoons of flour smoothly stirred into a teacup of milk. When thickened pour the whole very hot over a well beaten egg and a teaspoonful of parsley. Stir well and serve. On no account allow the egg to boil.

Approved by MRS. L. N. KEATING.

ROAST QUAILS.

After dressing, soak in cold water 1 hour, dry and fill with sour apples quartered, place in a pan and cover with another. Bake 2 hours slowly. MRS. W. B. HENDEL.

CHICKEN PIE.

Stew tender 5 lbs. of chicken, add a cup of butter and 1 pt. of water and one of milk, thicken with a spoonful of flour, then take a qt. of flour, 3 teaspoons baking powder, mix with milk and take lard the size of an egg, roll ⅓ of the dough and line a 4 qt. baking tin or dish; the rest of the dough roll large and use a cup of butter, cut in little pieces and fold over and over, roll, and cover the dish after putting in the chicken; cut an artistic opening in the top crust. MRS. C. M. HUBBARD.

CHICKEN CROQUETTES.

One pt. milk or cream, 3 cups finely chopped cooked chicken meat, 2 oz. butter, ½ cup sifted flour, 4 eggs; stir flour and butter to a smooth paste, boil milk, add butter, flour, meat and eggs—cook all together a few minutes and set to cool—when cold form in balls, roll in flour and fry in boiling lard to a light brown. Salt the milk while boiling. Veal can be used in the place of chicken. MRS. C. H. MCKNIGHT.

SWEET BREAD CROQUETTES.

Two lbs. sweet breads chopped fine, a large coffee cup of milk, 2 large tablespoons flour, 1 of butter, ½ teaspoon nutmeg, salt and pepper to taste. Take all except milk, heat in double boiler, add the meat; when cool roll in bread crumbs and egg and fry. Good served with tomato sauce.

Approved by MRS. A. N. LANE.

TOMATO SAUCE.

One tablespoon butter in frying pan to melt, mix with it a tablespoon of flour, stir till smooth, then add ½ pt. of strained, stewed tomatoes, stir until it boils, add ½ teaspoon onion juice, grating of nutmeg, a dash of black pepper, teaspoon salt, ½ teaspoon cloves and serve. Approved by MRS. A. N. LANE.

MUTTON OR LAMB CHOPS.

Those from the loin are best. Cut off some of the fat and heat in the spider; season the chops with salt and pepper or salt and ginger. Have the spider very hot; to be tender they must fry quickly to a nice brown. MRS. HAAS.

BREAST OF MUTTON STEWED WITH CARROTS.

Salt the mutton on both sides, adding a little ground ginger; put on to boil in a porcelain kettle in cold water, cover and stew slowly one and a half or two hours. Pare and cut up a half dozen carrots and put in one hour before serving, also a few potatoes cut in squares to cook in one-half hour. Just before dinner take a tablespoonful of fat from the kettle, put it into a spider and brown a tablespoonful of flour in it; add a heaping tablespoonful of brown sugar and some cinnamon, pour in the gravy from the stew, let boil and pour over the stew. Serve.

MRS. HAAS.

LAMB STEW.

Get what butchers call brisket of lamb 2½ lbs. Cut in small pieces, salt and pepper and cook in kettle on top of stove without water for a few minutes, then add water sufficient and cook until very tender. Wet small spoonful of flour and thicken gravy, add 1 teaspoon fine minced parsley and onion if liked.

VEAL LOAF.

Two pounds chopped veal, 2 cups cracker crumbs, 2 eggs, salt and pepper to taste, 1 cup sweet milk, ½ cup melted butter, a pinch of sage. Mix well and bake one hour in moderate oven.

MRS. W. G. WATSON.

PRESSED VEAL.

Six and ½ to 7 pounds of veal, a good meaty piece, set on stove with a small amount of water, adding a little salt and cook until tender. Take off the fire and remove all bone and stringy parts, add salt and pepper to taste. Roll one butter cracker very fine and put in liquor and pour over meat after it is put into the mould.

MRS. J. J. HOWDEN.

VEAL CROQUETTES.

Boil a solid piece of veal. When thoroughly cold, chop very fine, being careful to remove all the gristle. Add dry bread crumbs rolled very fine in proportion of a cupful to three pounds of veal, before it is chopped. Add enough soup stock or good gravy to moisten so that it will make into balls easily. Season with cayenne pepper, salt and Worcester sauce to taste. If you have any deviled ham a little improves the taste of the croquettes. Tomato catsup may be used in place of Worcester sauce. Make into soft, cork shaped balls, roll in flour and fry about 2 minutes in very hot lard in a wire basket. If they are not quite moist they will be heavy.

M. F. S.

VEAL POTPIE.

Three lbs. of veal put on to boil in water enough to cover. It will need to cook about an hour before putting in the dumplings. For the dumplings, take a heaping pt. measure of flour, 2 level teaspoons of baking powder, 1 egg well beaten, a teaspoon of salt and milk enough to make as thick as you can stir with a spoon. Before putting in the dumplings, season the meat with pepper, salt and a good lump of butter. Wet a heaping tablespoon of flour with milk and pour in. If the water has boiled away too much add a little more from the teakettle. Now drop in the dumplings, a spoonful at a time, cover closely and boil gently half an hour. If you like you can put in half a dozen potatoes before putting in the dumplings. If these directions are closely followed, I will warrant light dumplings. MRS. A. TOWL.

VEAL CUTLETS.

Veal cutlets should be cut 1 inch thick from the leg. Divide into equal sized pieces sufficient for a helping. Have ready a bowl of bread or cracker crumbs seasoned with salt and pepper, also 1 or 2 eggs beaten. Dip the cutlets into the egg then into the crumbs until well covered. Put into a frying pan a heaping tablespoonful of butter and the same of lard. When hot put in the cutlets, frying until brown and turning. Cook well, lay the meat on a hot platter, add to the gravy in the pan a tablespoon of flour, when quite brown pour in slowly a teacup of sweet milk and when scalded pour over the meat and serve hot.

Approved by MRS. J. L. MURRAY.

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EGGS.

TO BOIL EGGS.

Put eggs in cold water and come to a boil: it will require about 10 minutes only. MRS. FRANK ALBERTS.

POACHED EGGS.

Break in cold water: when the water boils they will be done.
MRS. F. ALBERTS.

EGGS POACHED IN MILK.

Put a sauce pan into a dish of boiling water, and pour into pan enough milk to cover the eggs, have water and milk boiling hot and prepare pieces of nicely toasted bread. Drop the eggs into the hot milk and cook as much as you like best; lift them from the milk with a spoon and place on the toast. Season the milk and pour over the toast and eggs. A fine dish for breakfast.
MRS. FIRMAN.

STUFFED EGGS.

Boil the eggs hard, remove the shells, cut open lengthwise: mash the yolks with a little parsley, add a little meat minced fine, fill the centers with this, press together and skewer with a toothpick. MRS. THOS. HUME.

STUFFED EGGS.

Stuffed eggs are very nice and easily prepared. Cut hard boiled eggs in half lengthwise, take out the yolks, mash them with a fork, adding a little melted butter, salt, pepper and mustard, and fill the white with the mixture. Lay the two halves firmly together and twist up in tissue paper. APPROVED.

OMELET [GOOD].

Four eggs, a little salt, 4 tablespoons of milk, 1 tablespoonful of flour mixed smooth with a little milk. Add the whites of the eggs beaten to froth the last thing. Fry in butter and lard to a light brown, fold and send to the table while hot.
MRS. TEMPLE.

OMELET.

Three eggs, whites and yolks beaten separately. Mix a tablespoon of flour in ½ cup milk, melt ½ tablespoon butter in another ½ cup milk, salt and pepper to taste. Stir all together lightly and pour into a hot buttered spider, bake as quickly as possible, folding over when taken to the table. A little finely chopped ham improves it. L. T. C., St. Paul.

SHIRRED EGGS.

Separate, keeping yolks whole, beat whites to a stiff froth, pepper and salt as you like. Divide the whites in baking according to number, place yolk in center and bake, then put a little pepper and butter on yolks. Have a hot oven.

Mrs. A. F. Temple.

ITEM.

If eggs are put into boiling water to boil, 3 minutes is sufficient for soft eggs, and 5 will cook them hard.

BUTTERCUPS.

Boil 12 eggs hard, cut in half and remove yolks. Cut off tip of each piece and set them in a pretty baking dish; rub the yolks smooth with 1 heaping tablespoon of butter, 1 teaspoon mustard, salt and pepper, 1 teacup of finely minced ham and fowl, 1 teaspoon of minced onion, 2 tablespoons bread crumbs and gravy to moisten, mix thoroughly, roll into balls size of yolks, put one in each half egg. Pour over the whole a teacup of chicken gravy, put bits of butter on each, sprinkle lightly with cracker dust and bake 15 minutes, or until nicely browned.

Mrs. E. M. Coppens.

VEGETABLES.

Better is a dinner of herbs where love is, than a stalled ox and hatred therewith.

—[Prov. 15, 17.

POTATOES.

No vegetables require more careful cooking than the potato, and none are handled more carelessly. If cooked in their jackets and peeled before serving, they are of much better flavor than when pared before cooking. Old potatoes should be pared if too strong flavored, put into cold water for one or two hours before boiling and put on to cook in cold water. When soft enough to admit a fork, turn off the boiling water and return in the kettle to the fire three minutes, shaking up vigorously three or four times, which will make them dry and palatable. If you wish to mash them use a wire masher or a three tined fork, break them thoroughly while steaming hot; add such seasoning as you like, and a plentiful supply of rich milk and butter, or cream, stir very fast with the wire masher two or three minutes, and they will be white and light. Serve immediately, at least do not let them stand in the kettle as the steaming makes them watery. New potatoes should be put into boiling water and taken out as soon as they are done.

Mrs. J. L. Murray.

SARATOGA CHIPS.

Pare and slice raw potatoes very thin, either with a sharp knife or a vegetable slicer. Put in cold water from ten to twenty-four hours to draw out the starch. Drain well, put a pint in frying basket, plunge into boiling lard and cook almost ten minutes. Have lard very hot when potatoes are first put in. When potatoes are done, drain, and place upon old cotton to get rid of the grease, salt slightly. If one has not a basket they may be dropped into the grease and taken out with a skimmer.

Mrs. Fred Loveless.

LADY FINGERS.

Slice good sized potatoes in eight pieces, let soak in cold water ½ hour, dry thoroughly in the oven and fry in boiling hot lard, as doughnuts.

Mrs. Lawson.

CROQUETTES.

Make hash of corn beef, or ham mixed with potatoes, season to suit, add 1 egg for one doz. balls the size of a walnut, roll in fine bread crumbs, and fry in lard as doughnuts.

MRS. LAWSON.

MACARONI.

Break 10 sticks macaroni in small pieces, put in cold water enough to cover, cook until tender, put in a pudding dish, first a layer of macaroni then a layer of finely crumbed cheese, sprinkle lightly with salt, pepper and little pieces of butter, and so on until all the macaroni is used; turn milk over until you can see it, bake ½ hour. MRS. VAUGHAN.

RICED POTATOES.

These are mashed and seasoned potatoes pressed through a colander or through a press made for the purpose. As soon as they have been thus prepared, set the potatoes in the oven to heat, letting them brown lightly, if so preferred.

POTATO TEA-CAKES.

Season finely mashed hot potatoes as if for the table omitting the pepper. Sift a pint of flour into them, and mix enough cold milk to make a stiff batter. Add ¼ of a cake of compressed yeast dissolved in milk, or ½ cupful home-made yeast, and set the dough in a warm place to rise. When sufficiently light, form into cakes and bake them like biscuits, or in muffin rings set in a pan. Split and butter them as soon as done, and send to the table hot. These cakes are very nice for a winter supper or for luncheon, or for breakfast at any time.

POTATO PUFF.

Two cups of cold mashed potato and stir into it 2 tablespoons of melted butter, beating it to a white cream before adding anything else. When creamy, put in 2 eggs whipped light and a cup of cream or milk, salt to taste, beat all well, pour into a deep dish and bake until browned. MRS. E. M. COPPENS.

POTATO PYRAMID.

Pare very small potatoes and boil until tender in slightly salted water, pour some melted butter over them when piled on a plate, and bake a light brown, garnish edge of plate with parsley.

MRS. E. M. COPPENS.

ESCALLOPED POTATOES.

Two quarts cold potatoes chopped fine, 1 pt. sweet milk, 2 tablespoons of butter, a little salt and pepper. Bake in a moderate oven one-half hour. MRS. C. C. BILLINGHURST.

POTATO FRITTERS.

Mash and rub through a colander six good sized potatoes, add a little salt, 2 tablespoonsful sweet milk or cream, 2 tablespoons of flour, 1 egg and the yolks of two others. Beat the reserved whites to a stiff froth and stir into the other ingredients, mix well. Have ready a spider of hot lard and drop by the spoonful into it and fry as other fritters.. A delicious breakfast dish.

MRS. VESTEY.

POTATOES BOILED IN LARD.

Pare and slice thick eight or ten potatoes. Half fill a good sized kettle with lard or drippings. When boiling put in the potatoes and cook until tender and brown, take out with a skimmer into a colander to drain, sprinkle with salt. Be careful not to fill the kettle too full of potatoes. Only cook what the lard will cover at a time; then stir in salt, pepper and a teaspoonful of butter. MRS. C. B. MANN.

ESCALLOPED POTATOES.

Place a layer of sliced raw potatoes in a dish, season with butter, pepper and salt. Do the same with each layer, filling the dish, over which pour sweet milk, bake an hour or more as the oven may require.

POTATOES AND CREAM.

Mince cold boiled potatoes fine, put them into a spider with melted butter in it, let them fry a little in the butter, well covered, then put in a fresh piece of butter, season with salt and pepper, pour over cream or rich milk, let it boil up once and serve.

BAKED POTATOES

One dozen medium sized potatoes, bake nicely, then cut off the top, scrape out the inside and put in a dish. Beat the whites of 6 eggs to a stiff froth, add half to the potatoes, also a cup of cream, salt and pepper. Beat up light and fill the skins, over the opening place a spoonful of the beaten whites, return to the oven until a light brown. Serve hot. MRS. FRANK WOOD.

BAKED POTATOES.

Twelve good sized potatoes pared and quartered, 2 onions. Put plenty of nice fresh lard in a small sized dripping pan, then put in a layer of potatoes and a layer of the onions cut fine, season with salt and pepper. Bake in the oven, stirring occasionally.

MRS. C. E. MOORE.

POTATO PIE.

Make a rich crust as for chicken pie, line a dish. For filling, use 1 qt. mashed potatoes, seasoned with salt, pepper and plenty of cream, slice an onion very fine, mix together, fill and cover with crust. Bake ½ hour. MRS. L. B. LULL.

DELMONICO POTATOES.

Fill an ordinary pie plate (buttered) with cold boiled potatoes chopped fine or sliced, pour over a hot drawn butter gravy, made with milk enough to moisten. Bake until nicely browned. Many sprinkle with bread crumbs. MRS. A. N. LANE.

CORN OMELET.

Corn from six ears of boiled corn, ½ doz. eggs, salt. Beat yolks and add corn, then whites beaten, fry in melted butter.

Approved by MRS. LANE.

BAKED TURNIP.

Take mashed turnip and put in a dish, season with butter, pepper and salt, then a layer of fine bread crumbs. Season each layer, filling the dish, having the bread crumbs on top, moisten each layer with sweet milk and bake in a hot oven. L. T. C.

St. Paul, Minn.

DICED TURNIP.

Cut white turnip into dice, boil in salted water until tender, drain, add cup of milk, stir in 1 tablespoon flour mixed with butter, season with salt and pepper. Beets can be served the same way. MRS. COPPENS.

SALSIFY OYSTERS.

Boil 8 large roots of salsify perfectly tender, peel carefully crown and all, rub through a sieve and season with salt, pepper and 3 oz. butter; add ½ cup of flour, 2 well beaten eggs and a little rich cream; the mixture must be a very thick batter, drop into boiling lard a spoonful at a time, about the size of a large oyster; remove as soon as done, drain carefully and serve on a hot dish.

TO COOK SALSIFY.

Scrape and wash the roots, cut in rings ¼ inch thick, boil until tender in just water enough to cover, a little salt: when done add milk and a spoonful of butter and thicken with a spoonful of flour: pour over toasted bread cut in little squares.

TO COOK ASPARAGUS.

Select such pieces as will cut readily with a knife. Put into water with a half teaspoonful of soda and parboil five minutes. Turn off the water and add about a level tablespoonful of butter and let simmer a few minutes, do not brown, sift a very little flour over and add milk or water, as you prefer, to make sufficient dressing. String beans may be cooked in the same way only parboiling 20 or 30 minutes and let simmer in the gravy as much longer. MRS. J. L. MURRAY.

MAYONNAISE DRESSING.

Boil 3 eggs 20 minutes, yolks mashed to a paste with 1 teaspoon mustard prepared as for table use, and ½ teaspoon salt: set on stove 1½ cups vinegar, when it comes to a boil add 2 tablespoons sugar, 1 tablespoon flour rubbed with a little piece butter, the whites chopped fine, the yolks and mustard. Fill the tomatoes with this mayonnaise, cover and bake 20 minutes. Use ripe tomatoes this way, only adding ½ pt. whipped cream to the mayonnaise. MRS. J. R. BENNETT.

ESCALLOPED TOMATOES.

If fresh tomatoes are used pare and slice, (canned tomatoes are as good,) alternate layers of cracker crumbs and tomatoes until the dish is full, beginning and finishing with cracker crumbs. On every layer of tomatoes sprinkle ½ teaspoon of salt, a little pepper, a teaspoon of sugar and the same of butter. Make quite moist, cover and bake one-half hour. MRS. J. W. BRAKEMAN.

BAKED TOMATOES.

Use tomatoes of uniform size and as smooth as may be. Wash them carefully, not to brake the skin, put in an earthen or granite dish and bake until thoroughly cooked, which will take from 1 to 2 hours according to size of fruit and the temperature of the oven. It is better to have them over done than under done. When done slip the skins from them and lay each one carefully on a square piece of toast, season with butter and salt and serve hot. A. C. F.

BAKED TOMATOES.

One-half doz. ripe tomatoes, slice off a piece for cover, and remove the seeds, fill with the following mayonnaise dressing.

STRING BEAN SALAD.

String the beans and boil them; when cold slice lengthwise and lay in a dish. Season an hour or so before eating with pepper, salt and 3 teaspoons vinegar and one of olive oil; drain just before serving and pour over the following dressing:

DRESSING.

One tablespoon vinegar, 3 tablespoons olive oil, 1 salt spoon of salt and 1 of pepper, 1 teaspoon of finely scraped onion. Mix pepper and salt, then add oil, onion and vinegar.

MRS. CHAMBERLAIN.
St. Paul.

EGG PLANT.

Peel and cut in slices half inch thick, sprinkle with salt and pepper, and let drain 1 hour. Make a batter of 1 egg, flour and water, dip the slices into it and fry brown in butter 15 minutes.

Or peel the Egg Plant and boil until tender, then pour off water, mash fine, add pepper, salt and butter to taste, one well beaten egg and one tablespoon of flour, make into patties and fry brown in butter, or equal parts butter and lard.

MRS. K. A. MONROE.

PEAS.

Put peas in cold water to cook with a little salt added, when cooked drain, and add pepper and butter, serve.

MRS. A. V. MANN.

CAULIFLOWER.

Parboil a few minutes, drain and add hot water to cook, add a little salt, when tender drain, and serve with thickened cream or milk. MRS. A. V. MANN.

CORN OYSTERS.

One teacup of milk, 2 eggs, 2 heaping tablespoons of flour and a pinch of salt. Boil all well together, and stir in the corn cut from 1 doz. or more ears, according to size, to have a thick mass with just batter enough to bind together. Drop from a spoon into the fryingpan with enough hot butter to keep from burning. Serve on a hot plate. MRS. GEO. GILLETT.

CORN OYSTERS.

One qt. grated corn, 3 eggs well beaten, 1 small teaspoon salt and a little pepper, just flour enough to make the corn hold together, drop on a hot buttered griddle and fry.

MRS. E. W. GRAY.

CORN CUSTARD.

Two cups cooked corn to 1 pt. sweet milk, and 3 eggs well beaten, season with salt, pepper and piece butter size of a hickory nut. Bake ½ hour. MRS. Lawson.

CORN OMELET.

Four eggs, 4 tablespoons sweet milk, 1 rounded tablespoon of flour, 1 cup of canned corn or green corn cooked. Beat the eggs thoroughly, add the milk and flour, beat again and add the corn; have ready a buttered spider, pour in part of the mixture; cook until it may be turned. MRS. O. G. FIRMAN.

EGG PLANT.

Take a large sized egg plant, leave the stem and skin on and boil in a porcelain kettle until soft, taking up with a fork and spoon. Remove the skin and mash fine in a bowl, (not tin,) add a teaspoon of salt, plenty of pepper, a large spoonful of flour, (when it is cold,) a half teacupful of milk or cream and 3 eggs. This forms a nice batter. Have some butter and lard very hot and drop this batter from a spoon as you do fritters and brown nicely on each side.

CABBAGE.

Cut a cabbage as fine as you can slice it, boil in milk 30 minutes, and add butter, pepper and salt, with a little flour to thicken. MRS. WM. REYNOLDS.

BAKED BEANS.

If new, soak only a short time, 1 qt. beans—a half hour will do—parboil until they crack at the eyes, drain them from this water and rinse with water several times, through a colander is better; then have a nice large piece of fat salt pork, 1 or 1½ lbs. ready, put in the middle of bean pot with beans around, do not cover pork entirely but leave the rind to brown, pour over the whole water salted a little—molasses also if desired—to just cover the beans, put into a steady, hot oven, bake 4 or 5 hours, adding water occasionally if necessary. MRS. M. R. STEVENS.

BAKED BEANS WITHOUT PORK.

Wash carefully 1 pt. of small white beans, put over the fire in 4 qts. of cold water. Bring to a boil and let boil ½ hour or until tender enough to break easily. Dip from this water, draining them well, and put into an earthen or granite dish large enough to give the beans plenty of room; pour over the beans equal parts of milk and water enough to cover an inch deep, add a little salt and bake in a moderate oven from 6 to 12 hours, adding milk and water as it cooks away; a little butter may be added when served if you desire. Keep the beans closely covered while baking. MRS. A. C. FIRMAN.

WELCH RAREBIT.

Take ¼ lb. of good, fresh cheese, cut in small, thin slices and put in a frying pan, with a little over a teacup of sweet milk, stir in a previously beaten egg and add a salt spoon of dry mustard, 2 dashes of red pepper and a small piece of butter, stirring the mixture constantly, have ready rolled crackers and gradually stir them in. As soon as this is thoroughly incorporated, turn it out into a heated dish and serve, or omit the crackers and pour over buttered toast. MRS. VESTEY.

CHEESE BALLS.

Grate 3 or 4 tablespoons of cheese, give them a dash of red pepper, press into balls the size of a nutmeg, roll them in yolk of an egg, lay in your frying basket and boil in hot lard. The flavor can be varied by stirring a salt spoon of dry mustard into the egg. To be served cold for desert. MRS. VESTEY.

CHEESE STRAWS.

To 1 cup grated cheese add ½ cup cracker crumbs, salt to taste, moisten with cream or sweet milk, then add milk and flour sufficient to make paste roll as for pie crust, cut in long strips the width of a straw, bake light brown in moderate oven.

MISS GRACE UPTON, B. C.

FISH.

"Praise God for fish and flesh and fowl,
He gave to men for food."

CREAM SALMON.

Take out the contents of a pint can of best salmon, removing all the bits of skin, bone and fluid. I pick from one dish to another, then back again, working it up very fine.

For a white sauce, heat a pint of milk in double boiler, thicken with 2 tablespoons cornstarch dissolved in cold milk, add 2 tablespoons of butter, salt and pepper. Set this aside to get thoroughly cool.

Prepare 1 pint fine bread crumbs, by removing all the crusts, and crumbling the bread which must not be dry, between the fingers. Put a thin layer of crumbs on the bottom of pudding dish, dot with bits of butter, cover with half the prepared fish, then half the remaining crumbs, pour over at this stage half the sauce or dressing, add the rest of the fish, then the bread crumbs, then the rest of the sauce. Upon the top scatter a very thin layer of very fine crumbs, a mere handful, which may be reserved or prepared extra, pressing into the sauce lightly, with bowl of spoon; dot finely with butter and bake very slowly for ½ hour. To be wholly successful, the oven must be so mild that no crust will form on bottom or sides of dish, and the top will be only slightly tinted. It is then a very delicate dish.

E. S. D.

ITEM.

Fresh fish rubbed with half a lemon before boiling or frying, will hasten their cooking and also removes any earth or oily taste.

Mrs. F. B. Peck.

MUSHROOM SAUCE.

One cup of milk, 1 can French mushrooms, 2 tablespoons of butter, 2 tablespoons of browned flour, pepper and salt. Boil the milk, add butter and flour; lastly, add mushrooms.

Approved by Mrs. A. N. Lane.

BOILED WHITEFISH.

Prepare the fish as for boiling, laying it open, put it into a dripping pan with the back down, nearly cover with water: to one fish 2 tablespoons salt, cover tightly and simmer—not boil—½ hour. Dress with butter gravy and garnish with hard boiled eggs.

BOILED CODFISH.

Cut the fish into square pieces, cover with cold water, set on the back part of the stove: when hot pour off water and cover again with cold water. Let it stand about four hours and simmer. Serve with pork fat or drawn butter.

MRS. E. W. MERRILL.

SALMON LOAF.

One quart can of salmon, 1 tea cup cracker crumbs rolled very fine, salt, 3 eggs, a little Cayenne pepper, a tablespoon of melted butter, juice of 1 lemon: steam 1 hour. Serve with mushroom sauce or with drawn butter sauce and parsley.

APPROVED BY MRS. A. N. LANE.

FISH A LA HOLLANDAISE.

Take a fish that has been boiled or baked. Break into small pieces, remove all bones. Mix it with a hard boiled egg chopped fine, place in a flat dish with a smooth embankment of potatoes encircling it, pour Hollandaise sauce over the fish, varnish the potatoes with white of egg. Place in a very hot oven until slightly browned.

SAUCE HOLLANDAISE.

Beat ½ cup butter to a cream, add yolks of 2 eggs, one by one, then juice of one lemon, and a pinch of Cayenne pepper, and ½ teaspoon salt: place this in a pan of boiling water, beat with an egg beater until it begins to thicken, then add ½ cup boiling water, when like soft custard it is done.

MRS. E. M. COPPENS. G. R.

DEVILED LOBSTER.

To 1 can of lobster, drained and picked, ⅔ pt. of cream: 2 tablespoons flour, 1 tablespoon dry mustard, 1 pinch Cayenne pepper, 2 tablespoons butter: boil cream, then add butter, flour and mustard, and while hot pour over lobster and mix, put into a baking dish and cover top with bread crumbs, add lumps of butter and bake 20 minutes. MRS. J. W. MOON.

BROOK TROUT.

Be very careful not to cook too much. If small, they may be fried in butter or sweet oil. Have the butter or oil hot and do not overdo. Try them with a fork. Put no eggs or batter on them, they are better plain. They can be broiled by wrapping in glazed paper well buttered, sprinkle a very little pepper and salt on them, put them on the gridiron, and turn them from side to side over the hot coals. Season with lemon juice. If your trout weighs a pound or more it is better boiled. Use enough, slightly salted, cold water to cover the fish, let come slowly to a boil, and boil from three to five minutes, turn off the water and if you are careful the fish will not break and the beautiful colors will be as bright as before cooking. Serve plain or with drawn butter sauce. It is delicious if not over cooked.

MRS. J. L. MURRAY.

STEAMED TROUT.

Take a trout weighing about 2 lbs., season with salt, and steam one hour.

SAUCE FOR THE ABOVE.

Two tablespoons of butter, to one of flour, rub together and add boiling water to the consistency of thick cream, 2 hard boiled eggs chopped fine, and a little salt and pepper stirred in the gravy. To be eaten with the fish.

MRS. C. C. BILLINGHURST.

BAKED SMOKED TROUT.

Hold under the faucet and wash inside, remove the skin, place in a bake pan with 1 cup each of milk and water, bake 15 minutes, and then add another cup of milk and bake 10 minutes longer. MRS. FRANCIS SMITH.

BROOK TROUT.

For a dozen good sized trout fry six slices of salt pork: when brown take out the pork and put in the trout, fry a nice brown on all sides. Serve the pork with them.

MRS. K. A. MUNROE.

WHITE FISH.

One white fish boiled tender and picked fine, make a drawn butter gravy: add one egg, pepper and salt, add the fish, warm through, put into scallops and bake. MRS. A. N. LANE.

FISH CHOWDER.

Have a deep iron kettle ready. Fresh cod or haddock are best for chowder. Cut into 2 inch slices. Fry some slices of salt pork in kettle. Take out, chop fine, leaving fat, put a layer of fish in this fat; then a layer of split Boston crackers, then some bits of pork; some thick slices of potatoes (peeled), and some chopped onion and pepper. Then another layer of fish, with a repetition of the other articles. Cover with boiling water, and boil ½ hour. Skim out in the dish in which it is to be served, thicken the gravy with flour, boil up and pour over chowder.

MRS. I. F. HOPKINS.

BAKED FISH.

To bake any kind of fresh fish, let it lay in brine over night and until time to bake, then take fat salt pork, slice very thin, lay in the tin just where the fish will lay, put a few pieces of butter on pork and a little pepper, a piece or two of pork, butter and pepper inside the fish, then lay fish in tin on the pork, put butter and pepper on top of fish, and last of all cover all over with thin pieces of pork, and bake till done; it requires no basting. A fish weighing 5 lbs. will take 1½ hours with a slow even fire. Bake until brown. MRS. CHAS. ANTHONY.

SALT MACKEREL.

Freshen, by laying in cold water from 24 to 30 hours, according to size. Place in a pan, and cover with cold water; set on stove, let come to boiling heat, and let simmer 5 minutes. Lift carefully and cover with cream. MRS. C. T. HILLS.

BEVERAGES.

He who knows what is good and chooses it, who knows what is bad and avoids it, is learned and temperate.

—[Socrates.

COFFEE.

First, buy your coffee green and roast it carefully yourself. Use equal parts of Mocha and Java. Mocha coffee is a small rounding kernel of a yellowish green color, and Java is a large kernel of a brownish color. Grind the browned coffee fine in order that you may get the full strength. Use earthen or granite ware to make your coffee in, and wash the coffee-pot after brewing. Allow a tablespoonful to each person, of the ground coffee, wet it with cold water and an egg before putting it in the coffee-pot, 1 egg is sufficient for 1 cup of ground coffee, if less coffee is used, use less egg. Put the wet coffee in the pot and pour boiling water on it, let it boil up once then remove to a place on the stove where it will be near the boiling point but not boil, let stand from 10 to 15 minutes, serve in hot cups with hot cream or milk with yolks of eggs beaten together, 1 yolk to 1 cup milk. If there is coffee left and you wish to save it, pour it off the grounds, if allowed to stand on the grounds the bitter poison is extracted, and the coffee is spoiled. If you must use tin to make coffee in use bright, new tin, but earthen is far preferable to anything else. A. C. F.

COFFEE.

One cup coffee, add 1 pt. cold water, set on back of stove ½ hour, when nearly ready to serve bring forward and add boiling water, let boil 1 minute. Mrs. T. W. Lee.

CHOCOLATE.

Take 6 tablespoonsful scraped chocolate, dissolve in a quart of boiling water, boil hard 15 minutes, add 1 qt. of rich milk, let scald and serve hot; this is enough for six persons. Sweeten to taste. Mrs. E. W. Thayer.

CARAMEL COFFEE.

Take 1 cup each of white flour, corn meal, unsifted Graham flour and molasses. Mix well together and form into small cakes a little larger than a silver dollar. If the molasses is not sufficiently thin to take up all the flour, ¼ or ½ cup cold water may be added. Bake the cakes in an oven until a very dark brown, allowing them to become slightly scorched. Use 1 cake to each cup of coffee, pour cold water on them and steep 20 minutes.

"Good Health," Battle Creek.

TEA.

Tea is made variously as the tastes of people require. Black, green, Japan and English breakfast require different methods. For green or Japan tea, scald the tea-pot and allow from one-half to one teaspoon for each person, as the strength of the herb may indicate. Pour over this ½ cup of boiling water, steep in a hot place, but not boil, 10 minutes then turn in boiling water in proportion 1 pt. to every 3 persons. For English breakfast or Oolong take 2 teaspoons for 3 persons, and prepare as above, only letting the tea boil for 10 minutes. Selected.

CREAM NECTAR.

First part. Four qts. water, 4 lbs. sugar, 4 oz. tartaric acid.

Second part. The whites of 4 eggs, 4 teaspoons flavoring, beat well together. Put the second part in when the first part is blood warm; let it boil 3 minutes, then it is done. Bottle tight. Put 2 tablespoonsful into ½ glass of water and stir in ½ teaspoon soda. Mrs. Trott.

RASPBERRY SHRUB.

Five qts. red raspberries, 1 qt. of vinegar, 1 tablespoon tartaric acid. Stand over night, strain. To 1 pt. of juice add 1 lb. of sugar. Boil 20 minutes, bottle when cold.

Mrs. C. J. Hamilton.

RASPBERRY SHRUB.

Ten qts. red raspberries, mash and put in a crock, add 1 qt. good vinegar. Let stand 48 hours, then strain and to every pt. of juice add 1 lb. sugar. Boil and skim. When scum ceases to rise, bottle tight. Two tablespoons in a glass of water is a refreshing drink. Mrs. McFarlane.

TEA AND COFFEE FOR CHILDREN.

Tea and coffee dietary for children is as bad in its effects as its use is universal. Dr. Ferguson found that children so fed only grow four pounds per annum between the ages of thirteen and sixteen; while those that got milk night and morning grew fifteen pounds each year. The deteriorated physiques of tea-and-coffee-fed children, as seen in their lessened power to resist disease, is notorious among the medical men of factory districts.

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PUDDINGS.

"Get a husband what he likes,
And save a thousand household strikes."

"One thing is always sure to please.
Just give him puddings such as these."

HOW TO MAKE MUSH.

Very few people know how to make this dish as it should be. The ingredients for a dish of mush, are water, salt and corn meal. The water should be soft, the salt fine, and the meal of the first quality, yellow meal gives the best color but white meal is more easily cooked. The water should be boiling hot at commencement, middle and end of operation. The meal should be added very slowly, so as to prevent any lumps forming, stirring all the time, and should never be in such quantities as to bring down the temperature of the water below the boiling point. Herein lies the secret of making good mush. Mush should be cooked 2 or 3 hours. MRS. GEO. GILLETT.

BAKED INDIAN PUDDING.

Four eggs, 1 qt. milk, 5 large teaspoons corn meal, small cup sugar, nutmeg. Boil the milk and scald the meal in it, let it cool before adding the eggs, bake ¾ of an hour.

MRS. COLEMAN.

CORN MEAL PUDDING.

One pt. milk, 2 large spoons corn meal, butter one-half size of an egg, boil 3 or 4 minutes; 2 tablespoons sugar, salt and nutmeg or grated lemon rind. Bake ¾ of an hour. Spread with jelly and frost, browning lightly in the oven. MRS. DENNIS SMITH.

APPLE BETTY.

Take 1 pt. stewed apples, sweetened, a small piece of butter, 1 cup rich milk or thin cream; put the apples into a pudding dish in layers with thin slices of bread between the layers, pour the milk over it and bake ½ hour. To be eaten with fairy sauce, that is butter and sugar stirred to a frothy compound, flavored with nutmeg. MRS. TEMPLE.

BATTER PUDDING.

One tablespoon sugar, 1 tablespoon butter, 2 eggs, ¾ cup milk, 2 teaspoons baking powder, flour to make as stiff as cake. Steam 2 hours, serve with rice sauce. MRS. TEMPLE.

RICE PUDDING.

Boil ½ cup rice and ½ cup raisins in 1 qt. of milk until soft: beat yolks of 4 eggs with 6 tablespoons of sugar, into the hot milk and rice, after it has been removed from the fire. Pour into a pudding dish, and spread over the top a meringue made of the four whites beaten stiff, with 4 tablespoons of white sugar, and flavor with vanilla or lemon. To be eaten cold.

MRS. S. M. CRAMBLET.

MOLASSES PUDDING.

One-half cup butter, 1 cup cold water, 1 cup New Orleans molasses, 3 cups flour, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon soda, a little salt. Steam 1½ hours. MRS. COLEMAN.

DELMONICO PUDDING.

One qt. milk, 3 teaspoons cornstarch, mix with a little cold milk, 5 eggs; separate them, put the yolks with the cornstarch, add 6 tablespoons sugar, put this into the cornstarch, with milk when boiling. Boil 3 minutes or till cooked. Beat the whites stiff and add 3 tablespoons powdered sugar, bake sufficient to hold the icing. L. C. T.

MRS. WELLINGTON'S PUDDING.

One pt. sweet milk, 1 tablespoon butter, place on the stove and boil, add 3 tablespoons cornstarch and 1 tablespoon flour, stir in a little cold milk. When cold add 3 large eggs or 4 small ones, beat yolks well and add the whites well beaten last, set in a dish of hot water and bake ½ hour. To be eaten with a sweet sauce.

QUAKER PUDDING.

Six eggs beaten with 9 or 10 tablespoons flour and 1qt. milk, bake 20 minutes, serve with sauce. MRS. C. B. M.

BROWN BETTY.

One-third bread and ⅔ apple. Crumb the bread fine and chop the apples; 2 cups brown sugar, ½ cup butter, 2 teaspoons cinnamon, a little nutmeg. Mix thoroughly and spread over the apples and bread. Bake very brown. MRS. C. B. MANN.

RICE PUDDING WITHOUT EGGS.

Three tablespoons rice, 1 qt. new milk, ½ teaspoon salt, sugar and nutmeg to taste. Bake 2½ or 3 hours in a moderate oven.

Mrs. G. M. Smith.

JOHN'S DELIGHT.

Two cups chopped bread, ½ cup chopped suet, ½ cup molasses, 1 egg, 1 cup raisins, 1 cup sweet milk with ½ teaspoon soda dissolved in it, 1 teaspoon cinnamon, ½ of cloves, a pinch of mace and salt, boil 2 hours in a tin pudding boiler, eat with foaming sauce. Approved by Mrs. Sprague.

PUFF PUDDING.

One cup boiling water with ½ cup of butter melted in it; while the mixture boils stir in 1 cup flour, keep it on the stove stirring it until smooth and velvety, when cool add 3 eggs well beaten and ¼ teaspoon dry soda; heat a pudding dish hot, butter thoroughly and pour in the batter. Bake in a quick oven until thoroughly done. Make an opening in the edge and pour in custard made of 1 cup of milk, ⅓ cup of flour, ½ cup sugar, and 2 eggs, flavor with lemon. Mrs. Sprague.

POOR MAN'S PUDDING.

One cup molasses, 1 cup cold water, 1 cup fruit, 1 teaspoon soda, flour to make a batter, steam 1½ hours.

Mrs. J. D. Davis.

BREAD PUDDING WITHOUT MILK.

Take dry bread pieces ½ pt. more or less, pour boiling water on them, when soft add a cup of fruit of any kind, stewed or fresh, and 2 tablespoons butter, yolks of 2 eggs, spice and sugar to taste; bake 20 minutes; just before it is done spread on the beaten whites of the eggs and brown nicely.

PUDDING IN HASTE.

Three eggs, 3 cups milk, 3 cups flour. Bake in patty tins or cups and serve with hot sauce. Mrs. Reynolds.

ESTELLE PUDDING.

Three eggs well beaten, 2½ tablespoons sugar, 2 tablespoons butter, ¾ cup sweet milk, 1 cup raisins, stoned, 1 tablespoon baking powder, flour to make the consistency of pound cake, steam 35 minutes. To be served with liquid sauce.

Approved by E. T. C.

LIQUID PUDDING SAUCE.

One-half cup sugar, ¼ cup butter, 2 cups water, boil together, thicken with 1 teaspoon cornstarch: lemon juice nutmeg or vanilla to taste.

APPLE TAPIOCA PUDDING.

Pare and core enough apples to fill a dish: put into each apple a bit of lemon peel. Soak ½ pt. of tapioca in 1 qt. of luke warm water 1 hour, and add a little salt, flavor with lemon, pour over the apples. Bake until apples are tender. Eat when cold with cream and sugar.

SNOW PUDDING.

One-half box gelatine soaked in 1 cup cold water 1 hour, 2 lemons grated, 3 eggs, 1½ cups sugar. Add sugar and lemons to gelatine, then pour over ½ pint boiling water. When dissolved beat until all sparkles, then add the whites of eggs beaten stiff, make a custard of the yolks.

APPLE SNOW.

Mash the pulp of 3 baked apples with a silver spoon, add 1 cup sugar and the beaten white of 1 egg, flavor and beat ½ hour; serve with soft custard or alone. MRS. C. B. MANN.

STEAM CAKE PUDDING.

One teacup butter, 1½ cups sugar, 1 cup sweet milk, 3 cups flour, 2 teaspoons cream tarter, 1 of soda, add cinnamon, nutmeg, a few raisins chopped fine, 2 eggs, steam 2 hours without uncovering. Use any kind of sauce. MRS. J. D. DAVIS.

TAPIOCA PUDDING.

Soak 1 cup tapioca in 1 qt. milk for 2 hours, add ½ cup of sugar, 1 cup of raisins, yolks of 3 eggs well beaten, a little salt, bake slowly one hour. Beat whites of eggs to froth, add 2 tablespoons sugar, flavor. MRS. MANGOLD.

PINE APPLE TAPIOCA.

Soak over night 1 cup tapioca in 1½ cups water, in morning add 2½ cups water and cook until transparent in double boiler. When done add 1 cup sugar, 1 pine apple pared, cored and finely minced (a can of grated pine apple could be used), turn into cups, wet with cold water and mould, serve with cold or whipped cream. Apples and peaches can be used in place of pine apple.

"GOOD HEALTH," B. C.

SNOW PUDDING.

Half box gelatine, whites of 3 eggs, pint of hot water, juice of 1 lemon. Dissolve gelatine in the water, then add lemon juice and sugar, mix well and strain through flannel into a large mixbowl: when cool enough to begin to thicken, stir in the whites of the eggs beaten to a stiff froth, and beat until it is thick and snow white all through. It will take a half hour or longer, and the colder the better. Turn into moulds that have been dipped in cold water, or pile in pyramid form in center of a glass dish, leaving a space all around. Keep on ice till next day. Make a soft custard with a pint of milk, yolks of 3 eggs, pinch of salt, 4 tablespoons sugar, little grated lemon rind. The custard should be very cold, and if the pudding is in pyramid pour the custard around it—not over it. In moulds, serve the custard from a pitcher. E. C. H.

CHOCOLATE PUDDING.

Scrape very fine 2 oz. of chocolate, ½ teaspoon cinnamon: put into a pan, pouring over it 1 qt. new milk, stirring until it boils, add by degrees 4 oz. sugar. Melting the chocolate until smooth, pour out to cool. Beat 8 eggs to a froth, mix with chocolate, pour into buttered dish and bake ¾ hour. Serve with powdered sugar, cold.

FINE BREAD PUDDING.

Take light, white bread, cut it in thin slices; put into a pudding dish a layer of any kind of preserves, then a slice of bread and repeat until the mould is almost full. Pour over all a pint of warm milk, in which 4 beaten eggs have been mixed: cover the mould with a piece of linen, place the mould in a sauce pan with a little boiling water, let it boil gently 20 minutes. Serve with pudding sauce.

QUEEN OF PUDDINGS.

One scant pint of grated bread crumbs, 1 qt. of milk, 1 cup of sugar, 1 lemon, 4 eggs, butter the size of a walnut. Grate the rind of the lemon, and put it with the butter; little salt with the bread crumbs, then pour on the milk boiling hot. When cold add the yolks of the eggs well beaten, beat all thoroughly together and bake. When cold make a meringue of the whites of the eggs, the juice of the lemon, ½ cup of sugar, beat until stiff, spread over the top of the pudding and set in the oven until a delicate brown. E. C. H.

GENEVA PUDDING.

Mix 3 tablespoons cornstarch with a very little water, and stir into 1 pt. of boiling water, add the whites of 3 eggs beaten stiff. For sauce, take beaten yolks of 3 eggs, 1 cup of sugar, ½ cup milk, flavor. Boil the sauce till cooked.

MRS. S. M. CRAMBLET.

BLACK PUDDING.

Four eggs, ½ pt. molasses, ½ cup butter, ½ cup sugar, ½ cup milk, 1 cup sifted flour, 1 large teaspoon soda, bake half an hour. Sauce.—Two cups sugar, 1 tablespoon butter, 1½ cups boiling water, 1 lemon, grate rind and squeeze out the juice.

MRS. VESTEY.

FIG PUDDING.

One lb. figs chopped fine, 1 pt. grated bread crumbs, 1 cup fine chopped suet, ½ cup sugar, 1 cup sweet milk, 3 eggs, 1 large teaspoon cinnamon, 1 large teaspoon nutmeg. Dip a pudding cloth in boiling water and dredge it with flour, put in pudding, tie up tightly, leaving a little room for it to swell. Steam 3 hours.

DAINTY PUDDING.

One orange, 2 teacups stale bread, 2 eggs, (yolks only,) 2 oz. citron shredded, 1 cup water, sweeten to taste. Soften the bread with the water, grate the rind and squeeze the juice of the orange, mix this and the citron with the bread, stir in the yolks of the eggs and sweeten. Butter 6 small cups. Beat the whites of the eggs, mix quickly with the other ingredients, fill the cups and bake slowly 20 minutes or until they are brown. Serve hot with cream sauce. Raisins can be used instead of citron.

MRS. J. ALVORD

CRACKER PUDDING.

Three common crackers rolled, boil 1 pint milk. When it is partly cooled stir in the yolks of 2 eggs and a pinch of salt, place in a dish of water, and bake until it is set. Frost with the whites of the egg and sugar, decorate with bits of jelly.

MRS. MURRAY.

ITEM.

In making boiled sauces, if the butter, sugar, and water are boiled for 15 minutes before thickening, the sauces will be much clearer.

MRS. GEO. D. SMITH.

CHRISTMAS PLUM PUDDING.

One lb. raisins, 1 lb. English currants, ½ lb. suet, chopped fine with 1 lb. bread crumbs, 2 tablespoons flour, 8 eggs, 1 qt. sweet milk, 1 teacup sugar, 1 nutmeg, ¼ lb. candied citron, ¼ lb. candied lemon, 1 tablespoon ground cloves. Boil gently in a bag 4 hours. Turn the bag wrong side out, dip in hot water, then in cold, wring dry and dust well with flour, turn, and put in the pudding standing a spoon up in the middle and tie up the bag.

Mrs. L. L. Trott.

TROY PUDDING.

1 cup milk, 1 cup molasses, 1 cup chopped suet or ½ cup melted butter, 1 cup raisins, 3½ of flour, 1 egg, 1 teaspoon soda, spice to taste. Boil or steam 3 hours. Can be kept several days in the winter and then warmed like plum pudding. Serve with hard sauce made as follows: one cup sugar, ½ cup butter stirred to a cream, flavor with vanilla or nutmeg.

Mrs. H. D. Baker.

SUET PUDDING WITH SOUR MILK.

One cup chopped suet, 1 cup of molasses, 1 cup of chopped raisins, 1 cup of sour milk, 3 cups of flour, 1 teaspoon of salt. Steam 3 hours. Eat with vanilla sauce. A cup of chopped apples is sometimes added. Mrs. G. F. Outhwaite.

SUET PUDDING.

One cup milk, 1 cup suet, 1 cup sugar, 1 cup chopped raisins, 1 egg, piece butter size walnut, 3 cups flour—cinnamon— 2 teaspoons baking powder. Steam 3 hours.

SAUCE FOR PUDDING.

Butter, sugar and 1 egg stirred to a cream. Flavor with vanilla. Mrs. A. C. Brakeman.

SUET PUDDING.

Three cups flour, 3 teaspoons baking powder, 1 cup suet, chopped fine, 1 cup raisins, stoned, ⅔ cup sugar or ⅔ cup molasses, cold water or milk enough to make stiff, batter (about 1 cup), you can use sour milk and soda if you like; even teaspoon cinnamon, ½ of cloves. Steam two hours. Rub ½ cup sugar and tablespoon of butter to a cream, (moistened with teaspoon hot water makes it cream better,) for sauce.

Mrs. E. T. Chamberlain.

SUET DUMPLINGS.

Make as for suet pudding and drop into boiling water, or into water where meat is boiled. Apples may be rolled in them, making delicious apple dumplings. Boil an hour.

A. T. F.

CORN STARCH PUDDING.

One pint sweet milk, whites 3 eggs, 2 tablespoons cornstarch, 3 tablespoons of sugar, little salt. When the milk reaches the boiling point add sugar, then starch mixed smooth in a little cold milk, and lastly the eggs beaten to stiff broth.

SAUCE.

One pint milk, 3 tablespoons sugar, yolks 3 eggs well beaten and a tablespoon milk added to them. Flavor to taste.

SNOW PUDDING.

One box gelatine, 1 pint boiling water, juice of 2 lemons, 3 eggs. Pour water over gelatine, add sugar to taste, and the lemon juice. When cold add whites of eggs beaten to stiff broth.

SAUCE.

Beat the yolks of 3 eggs and stir them into a pint of boiling milk. Sweeten and flavor to taste. MRS. CHAMBERLAIN.

St. Paul.

PRUNE PUDDING.

One half lb. best prunes stewed very soft, remove the stones and mash fine, sweeten to taste with powdered sugar. Then add the whites of 6 eggs beaten stiff, put in a pudding dish, bake in moderate oven 15 minutes. To be eaten either hot or cold with whipped cream. Canned strawberries or plumbs are very nice prepared in the same way. MRS. F. NIMS.

TAPIOCA AND COCOANUT PUDDING.

Soak 3 tablespoonsful of tapioca over night; in the morning cook until clear. Take 1 quart of milk, reserving 1 cupful, set milk on the stove, when boiling, add the tapioca. Beat the yolks of four eggs, 1 cup of sugar, three tablespoonsful cocoanut, and one cup of cold milk, stir these into the boiling milk and tapioca and boil until it thickens. Pour it into a pudding dish, beat the whites of the eggs with three tablespoonsful of sugar, pour over pudding, sprinkle cocoanut over, set in the oven and brown.

MRS. W. A. SIBLEY.

ICE CREAM PUDDING.

Boil 1 teacup rice in 1 quart of milk, then take yolks of 4 eggs, 1 teacup sugar, 1 teacup raisins, 1 teaspoon vanilla; stir this together and stir into the rice, beat whites of eggs for frosting. To be eaten cold. MRS. N. MCGRAFT.

FROZEN PUDDING.

One generous pint of milk, 2 cupsful of granulated sugar, a scant half cup of flour, 2 eggs, 2 tablespoonsful of gelatine, 1 qt. of cream, one pound of French candied fruit (a half pound will do). Let the milk come to a boil, beat the flour, eggs and one cup of sugar together and stir into the boiling milk. Cook 20 minutes and add gelatine soaked one or two hours in water to cover. Set away to cool and when cool add sugar and cream. Freeze ten minutes, add the candied fruit and finish freezing, take out the beater, pack smoothly and set away for an hour or two. When ready to serve, dip the tin in water, turn out the cream and serve with whipped cream heaped around.

From Miss Parloa's Cook Book.

APPROVED BY MRS. W. A. SIBLEY.

SPANISH CREAM.

Soak ½ box gelatine in ½ pint cold milk; beat the yolks of 3 eggs and put into a double boiler with a pint of milk, 3 teaspoons sugar and the soaked gelatine. Stir well, let it come to a boil, remove from the fire and flavor to taste. Beat the whites of the eggs to a stiff froth and stir into the custard and pour into a buttered mould. Serve with cream. MRS. GEO. GILLETT.

BURNT ALMONDS FOR DESSERT.

Blanch and dry ½ lb. almonds, put a piece of butter the size of a nutmeg into your tin dripping pan, set them in the oven and brown as you would coffee, only a light brown. As you take them up, sprinkle salt on them.

APPLE DUMPLINGS.

Pare and core without quartering 12 large apples. Make a crust of 4 cups flour, 3 teaspoons baking powder, ½ cup butter; rub butter well into flour, mix with milk as for biscuit, cover each apple with the dough and put in a buttered tin, pour boiling water over them and bake. Serve with cream and sugar.

MRS. W. W. BARCUS.

IRISH MOSS BLANC MANGE.

Put ½ cup Irish moss in a qt. of sweet milk, after washing carefully. Let it set over a pan of hot water for 30 minutes, flavor, then strain and mould. To be eaten with cream and sugar.

MRS. L. L. TROTT.

BAKED APPLES.

Pare and core without quartering, 12 apples; put them in a tin with a small piece of butter on each apple, sprinkle ½ cup of sugar over them, add ½ cup water and bake in the hot oven.

MRS. W. W. BARCUS.

PIES.

"Variety is the spice of life."

LEMON PIE.

Juice and grated rind of 1 lemon, 1 cup sugar, yolks of 3 eggs, 1 cup of milk, 3 teaspoons of cornstarch or flour stirred in part of the milk, a pinch of salt. Put together in order named, bake with under crust. Beat the whites of eggs to a stiff froth, add 3 heaping tablespoons of fine grained granulated sugar, spread over pie while hot, return to oven until a delicate brown. Serve cold. MRS. H. D. BAKER.

CUSTARD PIE.

One and ½ pint milk, 4 eggs, little bit salt, 2 tablespoons sugar, ½ nutmeg, bake in moderate oven. Beat eggs thoroughly before stirring into milk. White of 1 egg can be reserved for frosting if desired. MRS. L. O. L.

PUMPKIN PIE.

One pint well stewed and strained pumpkin. One qt. scalding, rich milk, 1½ cups sugar, 4 eggs, ½ teaspoon salt, 1 tablespoon ginger, 1 tablespoon cinnamon. Do not let mixture stand after it is put together.

RAISIN PIE.

Grated rind and juice of 1 lemon, 1 cup raisins, seeded and chopped, ⅔ cup sugar, 1 cup water, put on the stove and thicken with cornstarch. Bake with two crusts. MRS. CRANDALL.

CREAM APPLE PIE.

Line a deep pie dish with nice pie crust, slice in tart apples, sprinkle over one cup sugar, a little nutmeg (or any flavoring you like), then pour over a cup of sweet cream and bake.

MRS. E. T. CHAMBERLAIN.

TOMATO PIE.

One-half doz. medium sized, half ripe tomatoes, sliced thin; slice ½ lemon very thin, 1 cup sugar. Bake with two crusts.

MRS. R. P. EASTON.

PUMPKIN PIE.

Take ½ bowl grated pumpkin. 1 egg, 1 heaping tablespoon of sugar. 1 teaspoon ginger salt. cinnamon and nutmeg to taste. Beat sugar egg and spices until very light, add pumpkin and 2 tablespoons of cream and enough milk to fill pie. Bake nearly one hour. MRS. W. A. SIBLEY.

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A comparatively new article sold under its name and Trade Mark,

PARCHED FARINOSE,

Put up in two-pound packages, is worthy of your attention, as food for Invalids and Children, as well as for the Breakfast Table. Cooks in Two Minutes.

J. B. Indovrieder & Bro.

Chicago, Ill.

Western Agents.

PASTRY.

PUFF PASTE.

Take 2 lbs. of fine winter wheat flour, ½ teaspoonful of salt and the juice of one lemon, mix with cold water into the consistency of firm butter, do not knead too much, dust your board with flour and roll out the paste into a square ½ inch thick. Mould out into a square cake 2 lbs. of good butter, which has had all the salt washed out, and place in the middle of the sheet of paste. Then fold each side over it and roll out in an oblong so as to equally spread the butter between the paste, fold this into three and roll out so that what were before the sides of the sheet may now become the ends; repeat this, folding and rolling three times more. Wrap in a cloth and put in the ice box or any cold place until next day. Then roll and fold three times more and cut out with a sharp, thin cutter, and bake in a hot oven, be sure and dust off all the dry flour from the surface of the paste before folding, and keep the hands also free. The scraps must not be used for patties, because the grain of the paste will be lost.

HARRY FOX.

PIE CRUST.

One coffee cup of lard, 3 of sifted flour and a little salt, cut lard well into flour with a knife, then mix with cold water quickly into a moderately stiff dough, handling as little as possible. Take a new slice of paste each time for top crust. After rolling, spread butter with a spoon, fold and roll again, using trimmings for under crust. This makes 4 common sized pies.

MRS. C. J. HAMILTON.

GRAHAM PIE CRUST.

Sift half teaspoon of baking powder into a pint of Graham flour, add enough thick, sweet cream to form a paste to roll. If sour cream be used, add saleratus in place of baking powder. Milk with butter may be used in place of cream.

MRS A. C. FIRMAN.

PIE CRUST NO. 2.

For an ordinary pie, take 9 tablespoons of flour, ½ teaspoon of baking powder, 1 tablespoon each of lard and butter. Cut in with a knife and wet with very cold water to a soft dough for rolling.

E. T. C.

SALADS.

"In everything you do aim to excel,
For what is worth doing is worth doing well."

CHICKEN SALAD.

One pint chicken cut in fine pieces, 1 pt. of celery measured after cutting.

DRESSING.

One and one-half cups vinegar, (if too strong weaken a little) 1 heaping teaspoon mustard, 1 tablespoon sugar, 1 tablespoon melted butter, pinch of cayenne pepper, salt to taste. Five eggs beaten separately, mix sugar, vinegar, mustard and egg together and scald until it begins to thicken; mix thoroughly with the chicken. The addition of a cup of whipped cream before mixing is an improvement. M. F. S.

ORIENTAL SALAD.

One can of French peas, 2 qts. of potatoes cut in dice, 1 bunch of celery, a little parsley, a little onion. Dressing—Yolks of 5 eggs, 5 tablespoons vinegar, 1 pt. cream, whipped stiff, 1 tablespoon sugar, ½ juice of 1 lemon; heat vinegar, beat eggs light, put in butter the size of an egg, stir egg in while boiling, put away to cool and cover; when ready to use put in the lemon and seasoning, add cream. For seasoning use 6 teaspoons salt, 4 of mustard, 1 of cayenne pepper. GRACE MOON.

BOILED SALAD DRESSING FOR COLD SLAW

Boil ½ cup vinegar with 2 tablespoonsful of sugar, ½ teaspoon each of salt and mustard and ½ teaspoon of pepper. Rub ¼ cup of butter to a cream, with 1 teaspoon of flour, and pour the boiling vinegar on it. Cook 5 minutes, then pour it over 1 well beaten egg; mix this dressing while hot, with 1 pint red cabbage shaved or chopped. Approved by MRS. L. N. KEATING.

ORANGE SALAD.

Cut oranges in small pieces, add chopped olives, pour mayonnaise over it. MRS. A. N. LANE.

POTATO SALAD.

One doz. cold potatoes chopped. Sauce—Six tablespoons milk, 6 tablespoons butter, 1 tablespoon salt, 1 teaspoon pepper, 1 teaspoon mustard, boil and add 3 well beaten eggs. Take from the stove when eggs are added and stir 5 minutes.

SARAH MISNER.

OYSTER SALAD.

One qt. of oysters steamed till plump, throw them into cold water. Four heads celery cut with a knife, cut the oysters in halves and mix with celery; salt slightly. Dressing—Beat well 4 eggs, add 1 teaspoon mixed mustard, 1 teaspoon cornstarch, ½ cup good strong vinegar, cook over steam until thick, add piece of butter size of an egg. Wine glass cream added when cold.

MRS. W. W. BARCUS.

CABBAGE SALAD.

One head of cabbage chopped fine, 3 eggs well beaten, 3 tablespoons of butter, 12 of vinegar, 1 teaspoon of salt, 3 teaspoons of mustard, ½ teaspoon of pepper; let come to a boil and turn over cabbage while hot. MRS. WM. SMITH.

LETTUCE SALAD.

One head crisp lettuce, 1 small onion, 1 cup vinegar, 2 hard boiled eggs, 2 small boiled potatoes, 3 tablespoons soft butter. Break the lettuce in small pieces, slice thin the onion and whites of eggs, put into a dish and pour the vinegar over, cream together the butter, yolks of eggs and potatoes, then pour over the lettuce and toss with a fork until thoroughly mixed. The onions may be omitted. MRS. W. E. STICKNEY.

TOMATO SALAD.

Take 6 large tomatoes and put on ice, wash and drain lettuce leaves and form into little nests on a dish; when ready to serve, cut the tomatoes into large dice, and place a large spoonful in each nest, serve immediately with the following dressing: Yolks of 4 beaten eggs, ½ cup of vinegar heated with 1 tablespoon sugar, 1 teaspoon mustard, salt and pepper; pour in the egg when hot and cook carefully until thick, remove from stove and add ½ cup melted butter, place on ice, and when ready to use thin with cream. MRS. E. M. COPPENS, G. R.

SALAD.

Slice oranges and bananas, and fill dish, pour dressing over and put in cold place 2 or 3 hours. MRS. TEMPLE.

SALAD DRESSING.

Yolks of 4 eggs, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon mustard, ½ cup vinegar. Cook until it thickens: when cool add half cup sweet cream. This is a nice dressing for potato salad also. MRS. W. G. WATSON.

SALAD DRESSING.

Have ready in a tin can, 8 teaspoons of salt, 4 of mustard, 1 even teaspoon of red pepper. To 5 tablespoonsful of boiling vinegar, add the well beaten yolks of 5 eggs. Stir until thick, remove from stove and add a piece of butter size of an egg, 1 teaspoon of mixture from the can, juice of half a large lemon and ½ pint of cream whipped stiff. MRS. W. A. SIBLEY.

ORANGE SALAD.

Dressing—Juice of 3 oranges, and 1 lemon, making ½ pt. juice, add 4 oz. sugar, white and shell of 1 egg. Beat all together, heat to boiling point and simmer 5 minutes: grate a little of the peel in the mixture and strain.

FRUIT JELLY.

One box gelatine, 4 lemons, 1 orange, 1 qt. sugar, 1 qt. water. Soak gelatine an hour in the cold water, but on back of stove and stir until dissolved: add juice and little of the sliced peel and sugar. Let come to a boil: let stand until quite thick, then pour half of it into your moulds, place in your fruit, and pour on the other half of jelly: sections of oranges: French cherries: blanched almonds: nuts, raisins, grapes, etc., can be used. This is enough for nearly 2 qts. of jelly. MRS. A. F. TEMPLE.

FRUIT SALAD.

Put ½ box gelatine into 2 teacups cold water over night, in the morning add 1 cup hot water and the juice of 3 lemons (4 if small), 2 cups sugar, 1 can pine apple, sprinkle sugar over, 4 oranges, 4 bananas: put into gelatine when cold and set on ice.
MRS. L. O. L.

EXCELLENT CABBAGE SALAD DRESSING.

Beat 2 eggs, add 8 tablespoons vinegar, 6 tablespoons sugar, 6 tablespoons butter,, 1 teaspoon each of salt and mustard. Beat well together and cook in an earthen dish set in hot water, stirring often. When cool, thin by adding 2 tablespoons sweet cream, same of sugar. Pour over finely sliced or chopped cabbage. MRS. F. LOVELESS.

FRENCH MUSTARD.

Take 3 teaspoons ground mustard, 1 of flour, ½ teaspoon sugar pour boiling water on these, and mix into smooth, thick paste. When cold add vinegar enough to make ready for use, a little salt.

Mrs. L. Kantz.

MAYONNAISE DRESSING.

Yolks of 2 eggs, 1 teaspoon salt, ½ teaspoon red pepper, ½ teaspoon mustard; mix together until light, drop in oil till thick, stirring constantly, a tablespoon vinegar and juice of ½ lemon, just before putting on salad add 1 cup whipped cream.

Mrs. A. N. Lane.

WEIGHTS AND MEASURES.

One quart of flour, (sifted and well heaped), weighs 1 lb.
Three coffee cups of sifted flour, (level), weigh 1 lb.
Four teacups sifted flour, (level), weigh 1 lb.
One pint of soft butter, (well packed), weighs 1 lb.
Two teacups soft butter, (well packed), weigh 1 lb.
Two coffee cups powdered sugar weigh 1 lb.
Two and three-fourths teacups powdered sugar weigh 1 lb.
Two teacups granulated sugar, (level), weigh 1 lb.
Two teacups Coffee "A" sugar, (level), weigh 1 lb.
One and three-fourths coffee cups best brown sugar weigh 1 lb.
Three and one half teacups Indian meal equal 1 qt.
Three tablespoonsful of grated chocolate weigh 1 oz.
Nine large or ten medium sized eggs weigh 1 lb.

LIQUIDS.

One pint contains 16 fluid ounces.
One tablespoon contains about ½ fluid ounce.
Sixteen tablespoonsful equal ½ pint.
Four tablespoonfuls equal a common sized wine glass.
Four teacups equal one pint.
A common sized tumbler holds about ½ pint.
One pint of milk or water weighs 1 lb.

COOKIES.

Two cups of sugar, 1 cup of shortening, 2 eggs, 4 tablespoons sour milk, ½ teaspoonful of soda. MRS. D. SQUIRES.

COOKIES.

Two cups of sugar, 1 cup of butter and lard mixed, ½ cup sour milk, 3 eggs, 1 even teaspoonful of soda dissolved in the milk, 1 even teaspoonful of baking powder in the flour.

MRS. SPRAGUE.

COOKIES.

Rub thoroughly together one cup of butter, 4 cups of flour and 1 teaspoonful of soda. Beat together 3 eggs, 2 cups of sugar (not granulated), and ½ teaspoonful of ginger. Pour into the flour and mix. MRS. C. H. HACKLEY.

JUMBLES.

One cup of butter, 2 cups of sugar, 3 eggs, 1 tablespoonful of sweet milk. Mix quickly using only flour enough to roll quite thin, sift sugar over and cut with fried cake cutter.

MRS. ASHFORD WOOD.

GERMAN CRISPS.

Two cups sugar, 1 cup butter, 3 eggs, the rind and juice of one lemon, mix thoroughly either with a spoon or the hand, adding sufficient flour to make them thick enough to roll out. Roll very thin and cut in small cakes with a cutter. After placing in a pan rub the tops with egg and sprinkle with white sugar. 2 eggs are enough for the tops of the cakes. They only require a few minutes to bake. MRS. E. C. HUNTER.

COOKIES.

One egg broken into a cup, put into the cup butter size of an egg and fill the cup with sugar, 1 tablespoon thick sour milk. To every three measures of the above put 1 teaspoon soda; flavor with lemon or nutmeg, flour enough to roll easily. I find these the nicest cookies I have ever made. MRS. ASHFORD WOOD.

MRS. WOOD'S JUMBLES.

One lb. sugar, 1 lb. butter, 6 eggs, the grated rind of two lemons, stir in the flour until quite stiff, then drop a spoonful on baking tin and bake: if too rich add more flour, drop by spoonsful, not too close together, as they will spread, place on the top of each a blanched almond. MRS. W. F. WOOD.

HERMITS

Three eggs, 1 cup butter, 1½ cups sugar, ½ teaspoon soda, ½ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon cinnamon, 1 cup raisins chopped fine, flour enough to make stiff. Roll thin.
MRS. GEO. D. SMITH.

HERMITS.

One and one-half cups sugar, 1 cup butter, 1 cup chopped raisins, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 tablespoons sour milk, a little nutmeg, flour enough to roll. Cut with scalloped cookie cutter, or in lady fingers. Bake quickly. LILLIE ROSE, Syracuse, N. Y.

COOKIES.

One cup "C" sugar, 2 cups butter, 1 egg, 3 tablespoons boiling water, ½ teaspoon soda, vanilla, flour to roll thin.
MRS. C. H. MCKNIGHT.

COOKIES.

Two eggs, 2 cups granulated sugar, 1 heaping cup butter, ⅔ cup milk, 1 teaspoon soda, not very heaping, 2 teaspoons cream tartar heaping, cream butter and sugar, beat thoroughly, stir in flour as stiff as you can stir with a spoon. After rolling out, sprinkle with granulated sugar, cut out and bake. MRS. TEMPLE.

DOUGHNUTS.

"We live not upon what we eat, but upon what we digest."

FRIED CAKES.

One coffee cup of sugar, 3 tablespoonsful melted butter, 1 cup of sweet milk, 2 eggs, 2 teaspoonsful cream tartar, 1 teaspoon soda, and flavor with nutmeg or grated lemon rind, roll in sugar and fry. To be just right the mixture must be soft. Use no more flour than is necessary. MRS. DENNIS SMITH.

DOUGHNUTS.

Four eggs, 1 cup of sugar, 1 cup of milk, a piece of butter size of an egg, 2 teaspoons of baking powder. Stir in flour with spoon until stiff; then roll out and cut with pepper box cover to make them into round balls and fry in hot lard. MRS. WM. SMITH.

COMFORTS.

One cup of sweet milk, 1 cup of sugar, 1 teaspoon of butter, 2 eggs, 2 teaspoonsful baking powder, 2½ cups of flour, season with nutmeg and drop from spoon into boiling lard. Very fine.

MRS. W. A. SIBLEY.

DOUGHNUTS WITH SOUR MILK.

One cup of sugar, 2 eggs, 2 teaspoonsful melted lard, a little salt and 1 cup of sour milk. Beat the whites and yolks of eggs separately. Put ½ teaspoon soda, or a little more if the milk is very sour, into the milk and stir until it foams; take the lard, sugar, yolks of eggs and a little of the sour milk and beat thoroughly, adding more milk and flour to make a stiff batter; lastly add the whites of the eggs and enough flour to roll. When rolled on the board, let stand ten or fifteen minutes before cutting out and frying. MRS. H. H. HOLT.

DOUGHNUTS.

One qt. flour, 3 teaspoons baking powder, ¾ cup of sugar, 1 cup sweet milk, 1 egg, a little salt and cinnamon.

MRS. S. M. CRAMBLET.

DOUGHNUTS WITH BAKING POWDER.

One cup sugar, 3 eggs, 1 cup sweet milk, a little salt, 3 teaspoonsful baking powder to a quart of flour, a piece of butter the size of a teaspoon bowl. Take sugar, butter and a little milk, mix thoroughly with the hand, add the rest of the milk and the well beaten eggs. Sift the baking powder with the flour two or three times, mix to roll, and when rolled on the board let stand 10 or 15 minutes before cutting out for frying.

Mrs. H. H. Holt.

DOUGHNUTS.

Two eggs, 1 cup sugar, 1 cup sour milk, ½ teaspoonful of soda 4 tablespoons melted lard, a little salt and grated nutmeg, flour to make soft dough. Mrs. Hovey.

FRIED CAKES.

One cup sugar, 1 cup sweet milk and pinch salt, 3 eggs, 2 tablespoons melted butter, 2 heaping teaspoons baking powder, add flour to make a soft dough, ½ nutmeg. Miss M. M. Furman.

FRIED CAKES.

One and one-half cups sugar, 2 eggs, 1 cup sour milk, 3 tablespoons butter, (not too full), ½ teaspoon soda, nutmeg.

Mrs. G. I. Tillotson.

CREAM FRITTERS.

One tablespoon of sugar, 2 eggs, 1 cup of cream, flour enough to make a thin batter with 1 heaping teaspoon of baking powder sifted with it, a little salt. Fry in hot lard. If milk is used, add a little butter. Mrs. C. E. Moore.

DOUGHNUTS.

One cup sugar, 1 cup milk, 2 eggs, 2 teaspoonsful baking powder, flavor with lemon or cinnamon extract, mix soft and fry in hot lard. Mrs. C. E. Moore.

YEAST DOUGHNUTS.

A pint bowl full of raised dough; add 1 cup of sugar, 1 egg, a small piece of butter, ½ teaspoon of baking soda, dissolved in teaspoonful of water, beat in flour enough to roll out; set to rise one-half hour and cut out to fry in hot lard.

Mrs. M. R. Stevens.

MOLASSES CAKES.

SOFT GINGER BREAD.

One tea cup brown sugar, 1 cup best New Orleans molasses, ½ cup butter, fill the cup up with boiling water, 1 heaping teaspoon soda dissolved in 1 tablespoon boiling water, 1 teaspoon of cinnamon if preferred; flour to make quite soft.

MRS. O. P. PILLSBURY.

EXCELLENT SOFT GINGER BREAD.

One cup of butter, 1 cup of New Orleans molasses, 1 cup of sour milk, 1½ cups sugar, 3 cups flour, 4 eggs, 2 teaspoons soda, bake in deep pans.

FLORENCE HAMILTON.

SUGAR GINGER BREAD.

One-half pound of butter, ¾ lb. sugar, 1 lb. flour, 5 eggs, 1 teaspoon of ginger, ½ teaspoon nutmeg, ½ teaspoon soda, 1 tablespoon milk. Spread thinly over bottom of tin, when baked cut into squares

MRS. GEO. D. SMITH.

EXCELLENT SOFT GINGER BREAD.

One and one-half cups New Orleans molasses, ½ cup brown sugar, ½ cup butter, ½ cup sweet milk, teaspoon soda, teaspoon allspice, half a teaspoon ginger; mix all together thoroughly, add 3 cups sifted flour and bake in shallow pans.

MRS. H. D. BAKER.

MOLASSES CAKE.

One and one-half cups molasses, 1 cup butter-milk, 2 tablespoons shortening, 2 eggs, 1 cup sugar, 1 teaspoonful of soda, 1 tablespoon ginger, spices to taste. Put in last 3 cups flour.

MRS. MANGOLD.

SOFT GINGER BREAD.

One cup molasses, 1 cup brown sugar, 1 teaspoon ginger, 1 even teaspoon soda, 1 egg, 1 cup boiling water, 6 tablespoons butter, 4½ cups flour.

MRS. MANGOLD.

GINGER SNAPS.

One cup of sugar, 1 cup of butter, 1 cup of molasses, 1 teaspoonful of soda, a little ginger. Let all come to a boil, stiffen with flour and roll very thin. MRS. W. A. SUBLEY.

OUR OLD GINGER COOKIE RECEIPT.

Two cups black molasses, 2 cups New Orleans molasses, 2 cups brown sugar, 2 cups shortening, 1½ cups water, 4 tablespoons ginger, 4 tablespoonsful of soda, alum the size of 2 hickory nuts pulverized. Will make 6 gallons of cookies.

MRS. P. P. MISNER.

SOFT GINGER BREAD.

One coffee cup of brown sugar, 1 coffee cup of molasses, 1 cup of butter, 4 cups of flour, 1 cup of sour milk, 2 large teaspoonsful of ginger, 1 teaspoonful of soda, dissolved in the sour milk. Stoned raisins may be added. Bake in a small dripper.

MRS. P. P. MISNER.

DROP GINGER CAKES.

Put 1 teaspoon soda in teacup, on it 3 tablespoons hot water, 1 tablespoon melted butter, and fill the cup with New Orleans molasses. Repeat as many times as desired and add a teaspoon ginger—one cup will make about 20 cookies—drop a teaspoonful in a place on pans well greased, and smooth with the back of a spoon dipped in melted butter, bake quickly. They are very nice if just right. MRS. C. L. DEARBORN.

MOLASSES SNAPS.

One cup butter and lard mixed, 1 cup sugar, 1 cup molasses, 2 teaspoons soda, 4 teaspoons vinegar. Dissolve soda in vinegar, flour enough to roll easily very thin and bake in hot oven.

M. F. S.

GINGER SNAPS.

One cup molasses, 1 cup melted butter, 1 teaspoon soda, 1 tablespoon ginger, flour enough to roll. MAY DART.

MOLASSES CAKES.

One-half cup of sugar, 1 cup of molasses, 1 cup of butter, 1 cup of sour milk sweetened with ½ teaspoon soda, 1 teaspoon baking powder stirred into flour enough to make a common batter.

MRS. M. S. BURDGE,
Port Sherman.

COOKIES.

Two cups of light brown sugar, 1 cup butter, 3 eggs, ½ teaspoon of soda, 1 nutmeg, 3 tablespoons of water, flour enough to roll stiff. TILLIE ERICKSON.

GINGER CAKE.

Two cups molasses, 1 cup butter, 3 eggs well beaten, 1 cup sour milk, 1 heaping teaspoon soda, 1 teaspoon ginger, ½ teaspoon cinnamon, or any other spice, add flour till thick enough to bake in pans. MRS. TEMPLE.

GRAHAM COOKIES.

One cup of New Orleans molasses, 1 cup sugar, 1 cup butter and lard mixed; 1 cup water, pinch of salt, 1 teaspoon of soda; mix soft with Graham flour. MRS. COLEMAN.

GRAHAM COOKIES.

Two cups sugar, 2 eggs, 1 cup shortening—½ each of butter and lard—1 cup sour milk, ½ teaspoon soda, mix stiff with Graham flour and roll. Given by MRS. FRANK WOOD.

CAKE.

"There is no short road to good fortune in cake making."

SILVER CAKE.

One cup full of sugar, ½ cup of butter, whites of 3 eggs, ½ cup of cornstarch dissolved in nearly ½ cup of milk, 1¼ cups flour, ½ teaspoon cream of tartar, ¼ teaspoon soda, and vanilla or almond flavor. Beat butter to cream and beat in sugar gradually. Add flavor, mix flour, cream of tartar and soda together and sift. Beat whites to a stiff froth, add cornstarch and milk to the beaten sugar and butter, then add whites and flour. Mix quickly and thoroughly and bake in moderate oven for about half an hour. Use 2 even teaspoonsful baking powder in place of cream of tartar if you like.

GOLD CAKE.

One cup sugar, ½ cup butter, yolks of 3 eggs and 1 whole egg, ½ cup milk, ¼ teaspoon each of soda and cream of tartar and 1 heaping teaspoon baking powder, 1¾ cups flour. Mix butter and sugar and add eggs, milk, flavor and flour in order named. Bake same as silver cake. White frosting is good with this cake.

MINNIE J. REYNOLDS.

CAKE WITHOUT EGGS.

One cup butter, 3 cups sugar, 2 cups sour milk or butter-milk, 1 qt. flour, 2 cups raisins, spices to taste, 1 teaspoon soda, (less soda, some baking powder, improves all cakes made of sour milk.) This makes two loaves. A. T. F.

MINNEHAHA CAKE NO. 1.

Two cups sugar, ½ cup butter, 3 cups flour, 1 cup milk, 3 teaspoons baking powder. Filling—Two cups sugar, 4 or 5 teaspoons boiling water, boil till it threads from the spoon, have ready the beaten whites of 2 eggs, pour the boiling liquid over the eggs, beating till cool, then add 1 cup of English walnuts broken fine and 1 cup of small raisins, spread between layer and on top of cake. M. S., Ionia.

MINNEHAHA CAKE NO. 2.

One-half cup of butter, 2 eggs, ½ cup of sweet milk, 1 heaping teaspoon of baking powder, 2 cups of flour before sifting. Beat butter and sugar to a cream, add the eggs well beaten, then the the flour with baking powder sifted in. Filling—One-half lb. English walnuts and a teacupful seeded raisins mixed with frosting. Bake in 3 or 4 layers. MRS. G. F. OTTHWAITE.

BOSTON CREAM CAKES.

One cup hot water, ½ cup butter set upon the stove in a tin dish, when it boils add 1 cup of flour and cook until thick, stirring constantly, let it get perfectly cool, then add 3 well beaten eggs, small ½ teaspoon soda. Drop a small spoonful for each cake in a pan with space between, bake in hot oven.

CREAM FOR FILLING.

Scald 2 cups milk, add 2 eggs, 3 tablespoons of flour, ¾ cup of sugar, flavor to taste. Cut slit in side of cake and fill with this cream. A. T. F.

WHITE FRUIT CAKE.

One and one-half cups pulverized sugar, ⅔ cup of butter, 1 cup of milk, 3½ cups flour, 1 cup seeded raisins, 2 teaspoons of baking powder, whites of 4 eggs, flavor to taste. MRS. L. C. G.

ROSE CAKE.

One-half cup white sugar, ½ cup red sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, 1 teaspoon baking powder, flavor with rose extract. Beat butter and sugar to a cream, then add red sugar, milk and flour, whites of six eggs beaten to a stiff froth the last thing. Bake in slow oven. MRS. E. C. H.

SHREWSBURY CAKES.

Two cupfuls of butter, 1 pt. of white sugar, 3 pts. of flour, 4 eggs, half a teaspoonful of mace. Roll thin, cut into small cakes and bake in a quick oven. Not a particle more of the flour than is given above must be used. The cake should be made in a rather cool room, and they cannot be made in very warm weather. They can be kept a long time, and are delicious.

MRS. H. D. BAKER.

LEMON JELLY.

One lemon grated, 1 cup of sugar, 1 cup water, 2 eggs, 2 tablespoons of flour, or 1 of corn starch. Boil until as thick as jelly.

MRS. E. W. G.

CREAM CAKE.

Three eggs, 1 cup granulated sugar, 1½ cups flour, 2 tablespoons of cold water, 1 teaspoon of baking powder. This is enough for 4 cakes baked in jelly cake tins. For custard boil nearly 1 pt. of milk, sweet, mix 2 tablespoons corn starch with a half cup of sweet milk, add 2 well beaten eggs, stirring briskly. Add ½ cup of butter, stirring until dissolved, flavor with 1 teaspoon vanilla. Spread between cakes while hot.

IRENE H. HAMILTON.

LEMON JELLY FOR CAKE.

A cup of sugar, 1 tablespoon of butter, grated rind and juice of one lemon, 1 sour apple grated. A heaping teaspoon of flour put with the sugar, a half cup of boiling water and let boil about 5 minutes. Just before taking from the stove stir in one beaten egg.

MRS. GEO. D. SMITH.

LAYER CAKE.

One cup sugar, 1 egg, 2 tablespoons melted butter, ½ cup sweet milk, 1½ cups flour, ½ teaspoon of soda, 1 of cream tartar.

MRS. E. W. GRAY.

WHITE CAKE.

Two cups pulverized sugar, ½ cup butter, whites of 5 eggs, ¾ cup milk, large 2½ teaspoons baking powder, 3 cups flour—large.

MRS. E. W. GRAY.

ANGEL FOOD NO. 1.

If eggs are small take 13, otherwise 12; after separating, put on ice an hour to cool. Beat ½ hour briskly; use an ordinary jelly glass for a measure; 1 glass of flour after sifting 4 or 5 times, 1 teaspoon cream of tartar in the flour, 2 cups pulverized sugar sifted 4 or 5 times; add the sugar to the egg slowly, 1 teaspoon vanilla, add the flour, bake in a pan with tube; stir well before putting in. Have the oven quite hot when first put in and gradually cool, bake ¾ of an hour, turn on the tube 20 minutes before removing from the pan.

MRS. W. B. HENDEL.

ANGEL CAKE NO. 2.

Whites of 11 eggs beaten stiff, 1½ cups pulverized sugar, 1 cup flour sifted 4 times, 1 even teaspoonful of cream of tartar, ½ teaspoon of soda sifted with the flour, a little salt, flavor with vanilla or almond. Bake with very slow fire about forty minutes.

MRS. H. N. HOVEY.

ANGEL FOOD NO. 3.

Whites of 11 eggs beaten to a stiff froth; sift flour 4 times and measure one tumbler full, 1 small, level full teaspoon of cream of tartar, put in flour and sift again, 1½ tumblers powdered sugar sifted, 1 teaspoon of vanilla. MRS. T. O. LYON.

HICKORY NUT CAKE.

One cup of meats broken fine, 1½ cups sugar, ½ cup butter, 2 cups flour, ¾ cup sweet milk, 2 teaspoonsful baking powder, whites of 4 eggs. Stir the meats in a little flour and add last.
MRS. DENNIS SMITH.

WATER MELON CAKE.

Two-thirds cup of butter, 2 cups of sugar, 1 cup of milk, teaspoonful of baking powder, 3 cups of flour measured before sifting.

RED PART.

One-half cup of butter, 1 cup pulverized sugar, ¾ cup of sweet milk, 2½ cups of flour, 1 teaspoonful of baking powder mixed with flour, 1 cup of raisins, whites of 5 eggs. Bake in round pan with tube in the center, the white part around the outside, the red part in the center. MRS. WM. SMITH.

VANITY CAKE.

One pint of milk, 1 pt. of flour, 3 eggs; beat well together and add a little salt, bake in patty pans. MRS. J. A. WOOD.

CORN STARCH CAKE.

One cup of butter, 2 cups sugar, 1 cup of sweet milk, ½ cup of corn starch and fill up with flour, 2 teaspoonfuls of baking powder and whites of 7 eggs. Never fails. MRS. C. H. HACKLEY.

FEATHER CAKE.

One cup of sugar, 1 cup of flour, 1 egg, 1 tablespoonful of melted butter, ½ cup of sweet milk, 1 teaspoonful of baking powder, pinch of salt and flavor to taste. Sift baking powder with flour. MRS. C. H. HACKLEY.

DELICATE CAKE.

Two cups of sugar and ½ cup of butter stirred to a cream, add ¾ cup of sweet milk, 3 cups of flour in which has been mixed a teaspoon cream of tartar and half a teaspoon of soda, then add whites of 6 eggs beaten to a stiff froth, flavor with lemon. Good and easily made. MRS. H. D. BAKER.

SPOTTED CAKE—YELLOW PART.

One cup of sugar, ½ cup melted butter, 1 cup boiling water, yolks of 4 eggs well beaten, flavor with vanilla, 1 teaspoonful baking powder, 2 full cups flour.

WHITE PART.

One and one-half cups of sugar, ½ cup of butter, ½ cup of milk, whites of 4 eggs well beaten, 2½ cups sifted flour, 1 teaspoonful baking powder. Drop first a spoonful of white then of yellow until you have 3 good loaves. MRS. NELLIE SPRAGUE.

WHITE CAKE.

One and one-half cups pulverized sugar, ½ cup of corn starch, scant ½ cup of butter, ½ cup of milk, 1½ teaspoons baking powder, whites of 8 eggs, flavor with vanilla or orange. This may be baked in one loaf or with two layers, using the following filling. One cup thick cream, whipped, 1 cup pulverized sugar, 1 cup blanched almonds chopped fine, a little vanilla and almond flavoring. MRS. HOVEY.

WHITE SPONGE CAKE.

One tumbler of sifted flour, 1½ tumblers powdered sugar, 1 teaspoon of cream of tartar and a little salt; sift all together in a dish, add the whites of 10 eggs and stir very carefully, bake in a moderate oven. Season with lemon extract.

MRS. WM. SMITH.

ALMOND CREAM CAKE.

One and one-half cups pulverized sugar, 1½ cups flour, scant ½ cup butter, ½ cup of milk, ½ cup of corn starch, 1½ teaspoons of baking powder, whites of 8 eggs.

FILLING FOR THE SAME.

One cup of thick cream beaten stiff, 1 cup powdered sugar, 1 lb. of chopped almonds, flavor with vanilla.

MRS. W. A. SIBLEY.

PORK CAKE.

Three-fourths pound salt pork chopped fine, ½ pt. boiling water turned over the pork, ½ lb. stoned raisins, ¼ lb. candied citron, 2 cups brown sugar, 1 cup of molasses, 1 teaspoon soda, 2 teaspoons cream of tartar, flour to make very stiff. Bake 1½ hours, this makes 2 loaves and will keep a year.

MRS. WM. SMITH.

FIG CAKE—SILVER PART.

Two cups pulverized sugar, ⅔ cup butter, not quite ⅔ cup sweet milk, whites of 8 eggs, 3 heaping teaspoons baking powder thoroughly sifted with 3 cups of flour. Stir sugar and butter to a cream, add milk and flour and lastly whites of eggs beaten to a froth.

GOLD PART.

One cup pulverized sugar, ⅔ cup butter, ½ cup sweet milk, 1½ teaspoonfuls baking powder sifted into a little more than 1½ cups flour, yolks of 7 eggs and 1 whole egg, 1 teaspoon of allspice and cinnamon until you can taste it. Bake the white in 2 long pie tins, put one-half the gold part in a long pie tin, lay on 1 lb. split figs, previously sifted over with a little flour, so that they will just touch each other, put on the rest of the gold and bake. Put the cake together with frosting while warm, the gold between the white layers, and cover with frosting. MRS. L. L. TROTT.

SURPRISE CAKE.

One egg, 1 cup sugar, ½ cup butter, 1 cup sweet milk, 1 teaspoon soda, 2 teaspoons cream of tartar. MRS. L. L. TROTT.

WEDDING FRUIT CAKE—WHITE.

One cup butter, 2 cups sugar, 1 cup sweet milk, 2½ cups flour, whites of 7 eggs, 2 even teaspoonfuls baking powder, 1 lb. each seedless raisins and blanched almonds, ½ lb. each of figs and dates, ¼ lb. of citron. Cut figs, dates and citron fine; beat ingredients well before adding fruit, which should be stirred in after being sifted with flour. Bake slowly and ice.

MRS. FRED LOVELESS.

SOCIETY CAKE.

Two cups flour, 2 teaspoons baking powder, 3 eggs, ½ cup butter, 1 cup sugar, 1 cup milk, ½ cup corn starch add flavoring.

MRS. E. W. MERRILL.

SPONGE CAKE.

One and one-half cups sugar, 1½ cups flour, 3 eggs beaten separately, 2 teaspoons baking powder, ½ cup boiling water added the last thing. M. F. S.

WHITE CAKE.

One-half cup of butter, 1 cup of sugar, ½ cup of milk, 1½ cups flour, 1½ teaspoons baking powder, whites of 4 eggs. Use the yolks in the same way for yellow cake. M. F. S.

WHITE CAKE.

One cup butter, 2 cups sugar, 2½ cups unsifted flour, then sift 4 times, 1 cup corn starch, 1 cup milk, whites of 7 eggs beaten to a stiff froth and added last: 2 teaspoons baking powder, or 3½ cups flour if corn starch is not used. MRS. WM. SMITH.

WHITE MOUNTAIN CAKE.

One cup butter, 2 cups of sugar, 1 cup of sweet milk, 4 cups of flour, measured after sifting, 1 heaping teaspoon of baking powder. Can be baked in layers: put together with frosting.

MRS. WM. SMITH.

FRUIT CAKE.

Three eggs, 2 cups brown sugar, 2 cups chopped, seeded raisins, ¼ lb. citron, 1 cup butter, 1 cup sour milk, 1 teaspoonful of soda, cinnamon and cloves to taste, flour enough to make quite stiff.

MRS. P. P. MISNER.

BUTTERNUT CAKE.

One cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups well sifted flour, 4 eggs, whites beaten separately, 1 teaspoon of cream of tartar, 1 teaspoon of soda, 1 teacup of butternut meats, 1 cup of chopped raisins. MRS. C. H. HACKLEY.

WALNUT CAKE.

Scant ½ cup butter, 1 cup of powdered sugar, ½ cup sweet milk 2½ cups flour, 2 full teaspoons baking powder scant half teaspoon of bitter almond extract, 1 cup coarsely broken English walnut meats, 1 cup seedless raisins, whites of 4 eggs. Cream butter and sugar, add flavoring, milk, flour after being sifted with baking powder several times, beat briskly one minute, add eggs beaten to a stiff froth, mix well. Lastly add fruit which should be floured. Bake in a tin with opening in center if possible; bake slowly in an oven previously well heated.

MRS. FRED LOVELESS.

SNOW FLAKE CAKE.

One-half cup butter, 8 tablespoons sweet milk, 1½ cups pulverized sugar, whites of 5 eggs, 2 cups flour, 1½ teaspoons baking powder juice of one-half lemon. Cream the butter and sugar gradually, then add lemon juice, then milk, then whites of eggs, lastly flour with baking powder and tablespoon corn starch, bake in two sheets, frost with boiled frosting, putting in the other half of lemon juice. MRS. ASHFORD WOOD.

SPICE CAKE.

Two and one-half cups sugar, 1 cup butter, 1 coffee cup chopped raisins, 4 cups flour, ½ cup sour milk, 5 eggs, 1 heaping teaspoon soda, 2 teaspoons cinnamon, 1 of cloves and ½ nutmeg.

MRS. LATIMER.

TUTTI FRUTTI CAKE.

Cream ½ cup of butter and 1 cup of sugar, add ½ cup milk, 4 eggs whites and yolks beaten separately, 2 cups of flour, 2 teaspoonfuls baking powder.

FILLING

Soft frosting—½ lb. blanched almonds, ½ lb. raisins, ½ lb. citron chopped fine, and mixed with frosting. Put between layers and on top.

RIBBON CAKE.

For white part, whites of 8 eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 2 cups sifted flour, 1 cup corn starch, 2 teaspoons baking powder, and juice of 1 lemon; bake in jelly cake tins. For dark part, 1 cup butter, 1 cup brown sugar, 1 cup molasses, 3 cups flour 4 eggs, 1 large coffee cup raisins chopped fine, ½ lb. citron, 1 teaspoon baking powder dissolved in little milk, 1 teaspoon each of cinnamon, cloves and allspice, 1 nutmeg; lay one dark cake then white, spreading jelly between. MRS. E. C. H.

CREAM CAKE.

One cup sugar, 1 heaping cup flour, 2 eggs, 6 tablespoonfuls cold water, 2 teaspoonfuls baking powder Cream—One pt. milk, 1 egg, 2 tablespoonfuls sugar, 1½ tablespoonfuls corn starch or flour, flavor with lemon extract. MRS. MANGOLD.

WHITE CAKE.

Two cups sugar, 1 cup butter, 1 cup sweet milk, whites of 6 eggs, 3 cups flour, 2 teaspoons of baking powder, bake slowly.

MRS. H. TALMAGE.

ROLL JELLY CAKE.

One cup sugar, 3 eggs, 1 cup flour, 1 teaspoon of cream tartar, ½ teaspoon of soda, flavor with vanilla. Bake in square pan, spread with jelly and roll in cloth while hot. MRS. J. L. REECE.

ONE EGG CAKE.

One cup sugar, 1 egg, butter the size of an egg, ⅔ cup sweet milk, flour to make a stiff batter, 2 teaspoons of baking powder, flavor to taste. MRS. D. MCLAUGHLIN.

SNOW CAKE.

Whites of 10 eggs, 1½ cups pulverized sugar, 1 cup flour, ½ teaspoon cream of tartar, 1 teaspoon vanilla. Sift flour, sugar and cream of tartar together, then add beaten whites of eggs and vanilla; stir lightly and bake an hour in slow oven.

MRS. DELL TILLOTSON.

FIG CAKE.

One and one-third cups of sugar, 1 egg, butter size of a small egg, ⅔ cup of milk, sweet, flour to make a stiff batter, 2 teaspoons baking powder, flavoring.

FILLING.

Chop very fine 1 doz. fresh figs, 1 scant cup of sugar with just water enough to moisten. Let the sugar and water boil, stir in the whole of 1 egg beaten stiff and the figs. Do not let the figs boil.

MRS. D. MCLAUGHLIN.

SPICE CAKE.

One-half cup of sugar, 1 cup of molasses, ½ cup of butter, 1 teaspoon each of cloves, cinnamon and nutmeg, 2 teaspoons of soda in a cup of boiling water, 2½ cups of flour, 2 eggs well beaten and added last thing before baking.

MRS. T. O. LYON.

SOUR CREAM CAKE.

One cup sour cream, 1½ cups sugar, 2 eggs, 2 tablespoons sweet milk, 2½ cups sifted flour, 1 teaspoon soda, 1 teaspoon each cinnamon and cloves.

MRS. F. WOOD.

BREAD CAKE.

Three cups bread dough, 2 cups sugar, 1 cup butter, 2 eggs, teaspoon soda, and spice to taste.

MRS. C. L. D.

CINNAMON CAKE.

Whites 2 eggs, ½ cup butter, 1 cup sugar, 1 heaping teaspoon baking powder, 1½ cups flour. Take the 2 yolks and beat in a cup very light, fill the cup with brown sugar and 1 teaspoon strong cinnamon, stir well and use as frosting.

MRS. C. L. D.

WHITE FACE CAKE.

Whites of 3 eggs, 1 cup sugar, ⅔ cup butter, ½ cup sour milk, 1 teaspoon cream of tartar dissolved in the milk, ½ teaspoon soda, flour enough to make a little stiffer than when baking powder is used; flavor to taste.

MRS. E. B.

COCOANUT MACAROONS NO. 1.

One lb. of cocoanut, fine or granulated, shred will do, 1½ lbs. powdered sugar, whites of 7 eggs well beaten, 2 oz. corn starch, ½ oz. flour; mix well together, for at least half an hour, let lay for 2 or 3 hours, finely dust a sheet of paper, with rice flour, or corn starch and drop the dough in pieces about the size of half dollars; bake in a fair oven, damp the paper on the back and the cakes will come off, if they will not without. HARRY FOX.

COCOANUT MACAROONS NO. 2.

Whites of 4 eggs, 2 cups pulverized sugar, 4 heaping teaspoons of sifted flour, 3 cups shredded cocoanut. Beat the eggs and sugar together for half an hour, mix the flour with the cocoanut and stir lightly into the eggs and sugar. Grease your baking pan with lard and sprinkle with a little flour, drop your mixture in small cakes and bake in a moderate oven. Let cakes cool before removing from pan. For hickorynut macaroons use 2 cups hickory nuts in place of cocoanut. MRS. T. G. FOSTER.
Burlington, Ia.

CHOCOLATE MACAROONS.

Melt butter size of an egg; stir in hot butter 2 oz. Baker's chocolate scraped fine, stir until smooth, add 1 cup coffee sugar, 2 eggs, 1 teaspoonful baking powder. Flour your fingers and make into balls size of hickory nuts, bake in greased pan 1 inch apart. MRS. DR. POST.

CHOCOLATE KISSES.

Whites of 4 eggs, 2 small coffee cups of powdered sugar, 1 cup of sifted flour, (small), 1 teaspoon of vanilla, ¼ lb. German chocolate, grated and sifted. Beat the whites of eggs and sugar together ½ hour; add the other ingredients, stirring as little as possible. Grease and flour baking tin, drop in small cakes and bake in slow oven. MRS. T. G. FOSTER.
Burlington, Ia.

YELLOW SAND CAKE.

One lb. corn starch, 1 lb. butter, 1 lb. powdered sugar, 10 eggs, the rind and juice of 1 small lemon. Wash the salt from the butter, and beat to a cream, then add sugar, then 1 egg at a time with a small portion of the corn starch, until all is used; leave half a cup of corn starch out of the package, and add ½ cup of flour, with 1 teaspoon of baking powder last; beat nearly an hour, bake 1 hour in a moderate oven. MRS. L. KANITZ.

CHOCOLATE NORGOT.

One-half cup of butter (creamed) ½ cup of sugar, 1¾ cups flour, ½ cup sweet milk, 2 eggs well beaten, ¼ lb. Baker's chocolate grated, 1 teaspoon cream of tartar mixed in the flour, ½ teaspoon soda in the milk. Cream the butter and sugar, add 5 tablespoons sugar to grated chocolate, 3 of boiling water and stir over fire until smooth and glossy. Add this to butter and sugar, then add the eggs, next the flour and milk alternately; mix thoroughly and bake in layers. A very handsome cake is made by doubling the receipt and baking in four deep, square layers, spread layers with boiled icing in which has been stirred blanched almonds cut in strips. Frost the whole with icing. The cake breaks very easily in removing from the pans. More than 3 tablespoons of water are sometimes needed to make the chocolate smooth.

MRS. VESTEY.

CHRISTMAS CAKES.

One qt. honey, 1 qt. of New Orleans molasses, 1½ oz. soda, ½ lb. almonds, ½ lb. citron, ½ cup anise seed rolled fine, teaspoon each of cloves, mace and cinnamon, 1 cup lard; heat molasses, honey, soda and lard on the stove, then put in flour enough to roll out, add the other ingredients. Mix three weeks before baking, keep in a cool place; when ready to bake, roll out half an inch thick, put blanched almonds on top. Bake in a slow oven, before cold cut in square pieces.

MRS. L. KANITZ.

ALMOND CREAM CAKE.

Two cups sugar, ½ cup butter, 1 cup sweet milk, 2 of flour and 1 of corn starch well mixed, whites of 6 eggs, 3 teaspoons baking powder.

CREAM

One-half pint sweet cream, yolks of 3 eggs, 1 tablespoon sugar, 1 teaspoon corn starch, blanch and chop ¼ lb. almonds and stir into the cream, boil the cream thick enough to spread.

MRS. L. KANITZ.

MERINGUE PASTE.

Whites 10 eggs, 1 lb. powdered sugar, 2 teaspoons flavoring. Have everything cold and dry, put eggs in deep bowl to whip, using whisk made of bunch of wires, beat until you can turn the bowl up side down, add sugar and flavoring all at once. Spread it on cake and sift a little powdered sugar over it, set in the oven 10 or 15 minutes.

JOHN ROBIG,
D. CHRISTIE & CO.

CHOCOLATE CAKE.

One cup of sugar, ½ cup butter, ½ cup milk, 2 cups flour, 2 teaspoons baking powder, 2 eggs. Cook 1 cup chocolate, ½ cup milk, ½ tablespoon of vanilla, yolk of 1 egg and stir in the cake.

MRS. E. W. THAYER.

BOILED FROSTING.

One cup granulated sugar, white of an egg, water enough to cover sugar, boil till it bubbles; if too thin can add sugar and if too thick add boiling water. MRS. TEMPLE.

CARAMEL FROSTING.

Two cups light brown sugar, ⅔ cup sweet milk, butter size of a walnut, boil until it will string from spoon; remove and add 1 teaspoon vanilla, stir until cold. MRS. J. R. BENNETT.

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CREAMS AND ICES.

RUSSIAN CREAM.

One quart of milk, 1 box of gelatine soaked in a ½ pint of hot water, 4 eggs, 1 cup of sugar. Whip yolks and sugar together. Let the milk boil and stir in eggs and sugar, and let cook a little, last put in gelatine, and stir well. Let cool partly and stir in the whipped whites of eggs, and put into moulds.

MRS. W. A. SIBLEY.

PINEAPPLE BAVARIAN CREAM.

One can of pineapple, 1 large cup of sugar, cook twenty minutes or until soft. Add a teaspoonful of lemon juice and strain through a coarse sieve. Strain into it immediately ½ box of gelatine which has been soaking 2 hours in a half cup of cold water. Stir the mixture until it begins to thicken, then put in one pint of stiff whipped cream, and when well mixed put in a mould on ice. Serve with whipped cream. MRS. W. A. SIBLEY.

SPANISH CREAM.

Dissolve ½ package of Cox's gelatine in ½ pt. of cold milk, simmer 1 qt. of milk: while hot on the stove, pour in the gelatine, stirring till perfectly dissolved: add the beaten yolks of 8 eggs and vanilla, as for custard, and let them scald one minute, or a little more: when done pour the mixture into a large bowl containing the beaten whites of 8 eggs, stir briskly for one minute, and pour into moulds. It will fill 2 qts. and 1 pt. Our experience leads us to say, that if milkman's milk and cream is used, it is better not to soak the gelatine in milk, but water.

MRS. VESTEY.

CARAMEL CUSTARD.

One qt. milk, ½ cup sugar, 6 eggs, ½ teaspoon salt: put the milk on to boil reserving a cupful. Beat the eggs, add the cold milk to them, stir the sugar in a small frying pan until it becomes liquid and just begins to smoke. Stir it into the boiling milk, then add beaten eggs and cold milk and stir until it begins to thicken. Serve cold in glasses. APPROVED BY MRS. C. W. S.

CHARLOTTE RUSSE.

Three pts. of good cream, ¾ lb. of pulverized sugar, 1 oz. best gelatine, 6 eggs. Divide the sugar in half, sweeten the cream with ½, flavor with extract vanilla and whip with egg beater. Beat the eggs to a stiff froth, add the rest of the sugar, beating hard. Put the gelatine into ½ teacup of cold water to soak 1 or 2 hours, then add ½ cup boiling water, melt and strain, and keep warm. Put the eggs and the sugar in a large bowl, pour over the scalding gelatine, stir them quickly, and when it is cooled, add the whipped cream, mixing with both hands and with great dispatch to avoid congealing in lumps. Pour in glass bowls and ornament to suit the taste. If this receipt is closely followed, one need never fail in making this delicious dessert.

MRS. VESTEY.

ICE CREAM.

Soak one even tablespoonful of gelatine in just enough water to dissolve it. Whip the whites of two eggs with 1 pint of thick cream till stiff enough to drop from the whipper. Then put in ¾ cup of sugar, one tablespoonful of vanilla and whip in dissolved gelatine slowly. Pour all into mould or tin pail and set in a large pail with finely pounded ice and salt. Let stand one hour, then raise cover and stir from side, let stand another hour and repeat the stirring. When it has stood the third hour it will turn out nicely from the mould. MRS. W. A. SIBLEY.

ICE CREAM.

For 1 gallon of ice cream take 2 qts. milk scalded with 2 cups of sugar and 2 tablespoons corn starch. When cold flavor and add the whites of 6 eggs, well beaten, and 1 qt. cream, then freeze. Scald the corn starch thoroughly. MRS. NIMS.

RASPBERRY SHERBET.

One pint raspberry juice, 1 pt. water, juice of 2 lemons, 1 scant tablespoon of gelatine soaked in cold water to cover, 1 heaping coffee cup sugar. Boil sugar and water 15 minutes, pour over dissolved gelatine, add lemon juice, strain, then add raspberry juice. Put in a freezer and freeze as you would ice cream.

MRS. LOVELESS.

ICED COFFEE.

One pt. strong coffee, 1 pt. rich cream, ½ lb. sugar; freeze.

MRS. TEMPLE.

PINEAPPLE ICE.

Seven lemons, 1 can of grated pineapple, 2 scant pts. of sugar, 2½ qts. of water, whites of 3 eggs, beaten stiff and added the last thing before freezing. MRS. A. F. TEMPLE.

ICE CREAM.

Three pts. sweet cream, 1 qt. new milk, 1 pt. pulverized sugar, put in a freezer till thoroughly chilled through, then add the whites of 2 eggs, beaten light, and freeze. MRS. VESTEY.

ORANGE ICE.

One qt. water, 1 pt. sugar, 2 lemons, 2 oranges, whites of 2 eggs. Mix water and sugar, rub loaf sugar over oranges to absorb oil of skin using juice of the same—juice of 2 lemons. Adding last the whites of 2 eggs beaten. Freeze.

MRS. C. H. MCKNIGHT.

PINEAPPLE ICE.

One pt. lemon juice, 1 qt. sugar, 1 qt. water, 1 can grated pineapple; after it begins to freeze put in whites of 8 eggs beaten to a stiff froth. GRACE MOON.

JELLIES.

Every fancy you consult,
consult your purse.
—[Franklin.

Jellies are best made from the bones, legs and tendons of poultry, by cooking them 8 or 10 hours in water, or until all the solid portions are cooked into bits, then strain off the liquor through a colander, pressing out all the juice: set this liquor away, and when solid, which will be the next day, remove all the fat you can with a knife, pour a pint of boiling water over the jelly turning it off quickly, and with a cloth absorb all the grease. Cut the sediment from the bottom, place on the stove, and when melted strain through a cashmere flannel bag, but do not squeeze at all, return to the bag and strain the second, perhaps the third time, and your jelly will be clear, which you can flavor as you desire. If you use isinglass, the Russian is the best though more expensive. For flavoring jellies it is better to use the juice of any kind of fruit except currants which are too acid.

COFFEE JELLY.

Dissolve ½ box Cox's Gelatine in one cup water, add 3 cups strong, clear coffee, 1 cup sugar; put in mould on ice; eat with sugar and cream. Mrs. F. Nims.

ORANGE JELLY.

Take 5 oranges, 4 lemons, 1 box gelatine, 1 lb. sugar. Boil the rinds and juice of the oranges in a pint of water until it becomes quite yellow. Then grate the rinds of the lemons, and with the juice pour the orange water over. Pour 1 pt. cold water on box gelatine; when dissolved add the sugar and 1 qt. boiling water, strain into moulds. This quantity makes 3 qts. jelly.

CALF'S FOOT JELLY.

Four feet boiled in 4 qts. of water until reduced to 1 qt., let it cool, remove all fat and dregs. Warm the jelly over a slow fire and add ½ pint water, the juice and grated rind of 3 lemons, a stick of cinnamon and whites of 6 eggs, beaten. Sweeten and boil 15 minutes, strain through a flannel bag.

TAPIOCA JELLY.

Wash and soak over night ½ cup of tapioca in cold water, drain off water and place in double boiler with 1 qt. cold water, ½ teaspoon salt, ½ cup sugar. Cook until perfectly transparent, then add juice of 1 lemon, turn into dish and place where it will be very cold, serve with whipped cream and fruit jam, or with boiled custard and any sliced fresh fruit.

Mrs. B. F. Loveless.

ORANGE FLOAT.

One quart water, 4 tablespoons corn starch, 1 cup sugar; cook, and add the juice of 2 or 3 fresh lemons, pour this over 5 sliced oranges, beat the white of 1 egg with a very little sugar, and put on top. This is very nice to be served with whipped cream.

Mrs. E. W. Thayer.

SNOW DRIFT.

One-fourth box gelatine put in teacup of boiling water; add 1 cup sugar, set on stove and let thoroughly dissolve, then add the juice of 1 lemon, strain and set away to cool; when cold add the white of one egg well beaten.

CUSTARD.

Two cups milk, yolks of 2 eggs, white of 1 egg, even teaspoon corn starch, 2 tablespoons sugar, flavor and cook in water. Mould the jelly, put in dish and pour in custard.

Mrs. E. W. Thayer.

PRESERVES.

We reveled in the spicy succulence of her preserves.
—[HOLLAND.

HINTS ABOUT MAKING PRESERVES.

It is not generally known that boiling fruit a long time, and skimming it well, without sugar and without a cover to the preserve pan is an economical way, because the bulk of the scum rises from the fruit, and not from the sugar, if the latter is good; and boiling it without a cover, allowing the evaporation of all the watery particles, the preserves keep firm and well flavored. The proportions are ¾ lb. of sugar to 1 lb. of fruit. Jams made in this way of currants, strawberries, and raspberries are excellent.

TO CLARIFY SUGAR FOR PRESERVING.

To each pound of sugar allow ½ pt. of water, for every 3 lbs. of of sugar, the white of 1 egg. Mix when cold, boil a few minutes, and skim it, let it stand ten minutes, skim it again and strain it.

PRESERVED PEACHES.

Dress the peaches, cut in halves and add ¾ lb. sugar to each pound of fruit, let stand 4 or 5 hours in half the sugar, pour off the juice into the preserving kettle with the remainder of the sugar, and when scalding hot add the peaches and boil 15 or 20 minutes, or until they look clear. It is better to keep them in glass. A few peach pits added improve the flavor.

JELLY OF CRABAPPLES.

To each 1½ lbs. crabapples, 1 pt. water, boil gently until they are broken. Pour the whole into a jelly bag, and when the juice is quite transparent weigh it and put it into a preserving pan Boil gently 10 minutes, remove from the fire and pour into it 10 oz. of fine sugar to each pound of juice. Boil gently from 12 to 15 minutes, skimming it clear, and pour into moulds. Should the quantity be large, boil a few minutes longer before adding the sugar.

SNOW CREAM TO BE EATEN WITH PRESERVES.

Whites of 2 eggs beaten to a stiff froth, ¾ cup of sweet cream sweetened with white sugar, flavor with lemon.

CRAB APPLE MARMALADE.

Boil the apples in a kettle until soft, with just enough water to cover them. Mash and strain through a coarse sieve, take 1 lb. sugar to 1 lb. apples, boil ½ hour and put into jar.

ITEM.

Fruit jellies may be kept from moulding by covering the surface ¼ inch deep with pulverized sugar.

ORANGE MARMALADE.

Twenty good Florida oranges, wipe off clean, then grate each one all around, saving gratings. Cut in halves, take off the skin, put part of skin, say ½ or ⅓ in a sauce pan to boil, boil until soft enough to be pierced easily with a pin head. Take out into a bowl all the juice and pulp, keeping back all the seeds, and white skin. Measure juice and pulp, and add the same amount of sugar, place to boil; while boiling cut up the boiled skins very thin, and add to boiling juice, along with outside grating; adding a small cup of sugar for the skins, boil till clear.

MRS. D. MCLAUGHLIN.

QUINCE MARMALADE.

Take ripe quinces; pare, core and quarter them, stew them gently in a close covered stew pan until they are soft and red; rub them through a sieve, and gently boil one hour with equal weight of sugar.

GRAPE JAM.

Pick the grapes from the stem and wash them; after draining, slip the pulp from the skin, keeping them in separate dishes. Boil the pulp until it will part easily from the seeds, strain through a colander, rinsing the seeds with a little water. Boil the skins (adding some water) until they are tender, (the Isabella will not become tender like other varieties), then put all together, and weigh 1 pound of sugar to 1 pound of fruit. Boil 2 or 3 minutes and put into cups or jars. MRS. A. F. TEMPLE.

LEMON BUTTER.

Two lemons, 4 eggs, 2 cups of sugar and 1 teaspoon of butter, the grated rind of 1 and juice of 2 lemons. Beat well and boil, stirring constantly until it reaches the consistency of honey.

BISCUITS OF ANY KIND OF FRUIT.

To the pulp of any kind of scalded fruit put the same amount of sugar, beat well together for 2 hours, then make into forms or put it into paper cases and dry in a cool oven, turn them next day and let them remain until quite dry then put into boxes.

CHERRY PRESERVES

Remove the pits and stems, and to each pound of fruit allow a pound of sugar: fill your preserving kettle with alternate layers of cherries and sugar: and boil until they are clear. Bottle and seal while hot.

PRESERVED CURRANTS.

Take equal weight of fruit and sugar, boil together 10 minutes, remove the fruit and boil until clear, seal up while hot.

CURRANT CONSERVE.

Twelve pounds currants, 3 lbs. raisins seeded and chopped, 10 lbs. sugar, 6 oranges. Cook currants 20 minutes, add raisins and and oranges and cook 15 minutes longer, then add sugar and cook 5 or 6 minutes longer. MRS. A. N. LANE.

APPLE BUTTER.

One bushel sour apples pared and quartered, 8 lbs. brown sugar 12 qts. water, 1 oz. each of cloves, cinnamon and allspice, 1 teaspoonful ground sassafras. Boil in large boiler until the water is all boiled out: it will take about 6 hours. Stir often to keep from burning. MRS. C. E. MOORE.

CANNING FRUIT.

Select peaches, plums or pears that are just ripe for eating, peel and cut up or leave whole as preferred: put into steamer with dish to catch the juice, and cook over kettle of boiling water until tender. Take 1½ cups of white sugar to each qt. can of fruit, add water to dissolve thoroughly and heat to boiling. Put the fruit into cans, wet in hot water and standing in a pan of water, until nearly full, turn in hot syrup until even full, let stand a few minutes for the air bubbles to escape, fill with syrup again and screw on the cover as tightly as possible. Have fresh rubbers, perfect covers and cans and your fruit will keep.

Plums may be put up without peeling. Ripe plums and peaches may be economically peeled by immersing in a kettle of boiling water 2 or 3 minutes, when they will peel like tomatoes.

MRS. J. L. M.

TOMATOES PRESERVED.

Take medium sized tomatoes, pare and squeeze out all the seeds and juice you can. To 1 lb. tomatoes use ¾ lb. sugar; put the sugar in kettle with water enough to wet it, when it boils put in the tomatoes and let them boil 30 minutes. Pour into a stone or china jar and stand it in the sun for a week. Pare a lemon or two, according to quantity, shred the peel and boil in water, slice the pulp and add to tomatoes with green ginger root or preserved ginger. Boil all together until it becomes thick and clear, ½ or ¾ hours. This is very nice. MRS. DR. GREEN.

Princeton, N. J.

CANNING BERRIES.

Take 2 qts. of berries and 1½ cups sugar to each 1 qt. can. Put sugar in kettle with enough water for a syrup, and when boiling put in your berries, let come slowly to a boil and boil slowly 5 or 10 minutes, turning lightly with a handled skimmer to cook evenly. Put into cans, letting them stand a few minutes to settle, then fill up with hot syrup, put on cover tightly.

MRS. J. L. M.

CANDIES.

"Linked sweetness long drawn out."
—[Milton.

MOLASSES CANDY.

One quart New Orleans molasses, 1 pt. white sugar, butter the size of a large egg; boil all together quickly until thoroughly done, stirring constantly, pour out on well buttered plates, when cool pull until brittle. Mrs. K. A. Monroe.

MOLASSES CANDY.

Two cups molasses, 1½ cups sugar, ½ cup vinegar, ¼ cup butter.
Grace Moon.

CHOCOLATE CARAMELS.

One cup New Orleans molasses, 1 cup sugar, ¼ cup milk, ½ cup Baker's chocolate, after it is cut up, 1 teaspoon of butter; boil until it will thicken in cold water, pour into buttered pan, ½ inch thick, and when nearly cold cut in squares. Flavor with vanilla if preferred. Kate Chamberlain.

CONSTANTINOPLE NOUGAT PASTE.

Two and one-half pounds powdered sugar, 1¼ lbs. best Glucose, 1 lb. honey, 18 whites of eggs well beaten. Dissolve the sugar, glucose and honey together over a fire, and slowly evaporate it. Have the whites beaten perfectly stiff by another party and pour into the pan while over the fire and continue beating until the mass will not stick to your hand when placed on it, then add 1½ lbs. blanched almonds and well mix, press into a mould of any kind and let cool. Mr. Harry Fox.

COCOANUT CREAMS

Are made just as the chocolate creams are only using cocoanut. Almonds are used same as walnuts. Candied dates are delicious with the cream, take the seeds out on one side, and fill with cream, pressing together. With a little ingenuity various odd and beautiful designs can be made at a very small cost.
Mrs. Ira B. Bennett.

PARIS CREAM WITHOUT BOILING.

Beat the whites of two eggs to a moderate froth, add enough powdered sugar to make a stiff paste, flavor with vanilla, rose, lemon, strawberry, etc., form into balls and dip into warm, melted, sweet chocolate, or the following mixture. To powdered sugar add enough cold water to beat up into a stiff icing, color with cochineal, add any flavoring you wish. Place the cream, when dipped several times, upon a plate or waxed paper and and put by until dry. MR. H. FOX.

LEMON STICKS OR DROPS.

Five pounds of loaf sugar or mould "A", ¼ oz. cream of tartar, 1½ pints of water. Boil over clear, good fire, stir with a wooden spoon until well mixed, then cover the pan and let boil for 5 or 6 minutes, take the cover off and boil to the "crack" or nearly so. Pour onto a piece of marble or iron slowly; when just cool enough to handle, sprinkle ½ oz. of citric acid and 1 tablespoonful essence of lemon into it and work it well in very quickly. Cut in to pieces and roll into sticks with a piece of flat wood, and twist them or cut into drops with knife or scissors.

MR. HARRY FOX.

HONEY TAFFY.

One pound granulated or confectioners' sugar "A," 2 tablespoonfuls of water, ½ pint of strained honey. Mix well together a little more water may be added if considered necessary; boil to the "crack," pour onto an oiled tin or piece of marble.

MR. H. FOX.

EVERTON TAFFY.

One lb. confectioners' sugar "A" or granulated sugar, ½ lb. butter. Wash all the salt out of the butter, when it is melted stir in the sugar until well mixed and gently boil to the "crack," pour out on tin or marble, or place split almonds at the bottom of a tin and pour the taffy over them. MR. H. FOX.

FRENCH CREAM.

Measure the white of an egg, take an equal quantity of water, then put in ½ teaspoon of vanilla, or any flavoring desired, now stir in, to the thickness of dough, the best confectioners' sugar —XXX is the best—turn out on a piece of marble and knead the same as bread; if not thick enough add sugar and work until it can be cut nicely with a knife. This is the foundation for all French candy.

CHOCOLATE CREAM.

Melt Baker's chocolate over the teakettle, in a shallow bowl, then take a piece of French cream about the size of a small hickorynut, roll between the palms of your hands till smooth, spear with a hat pin and dip into the melted chocolate and set on paraffine paper to cool.

NOUGAT.

Using the French cream for a foundation Nougat may be made by adding all kinds of chopped nuts, and then press solid in a mould.

FRENCH FRUIT CANDY.

A very pretty fruit cake is made by coloring the cream with cochineal, making a pink layer, then take more cream and put in chopped candied fruits for another layer, for the third layer use grated chocolate when mixing up the cream: to 1 egg use about three tablespoons of chocolate and mix stiff with XXX sugar: flavor this chocolate layer with vanilla, the fruit with lemon and the pink with rose.

WALNUT CREAMS.

These are made by taking a piece of cream, rolling in round shape and sticking half an English walnut on top: flavor with any thing preferred. MRS. IRA B. BENNETT.

PICKLES.

Don't hit that jar of cucumbers
Standing on the broad stair:
They have not waked from their slumbers
Since they stood ther .
Yet they have lived in a constant jar!
What remarkable sleepers they are!
—[J. G. HOLLAND

FRESH CUCUMBER PICKLES.

Select small ones of uniform size, place in a crock, pour on boiling water to cover, put in a large handful of salt, let stand over night, drain off the water, wash the pickles in clear water, dry with a towel, put in a crock and pour on boiling cider vinegar. Then put in small horse radish roots, and the pickles will keep in a common jar all winter. A. T. F.

PICKLES.

To 100 small cucumbers, 1 pt. of barrel salt, pour on boiling water sufficient to cover, cover tightly and let stand 24 hours: remove, strain and wipe dry, being careful not to break the skins, put them in jars, for each 300 pickles add 1 oz. of cinnamon, and allspice add mustard seed whole, boil spice and vinegar enough to cover, about 2 gal., pour over while boiling and seal: in 3 weeks they will be ready for use, add some pieces of horseradish if to be had.
MRS. J. R. BENNETT.

SPICE CHERRIES.

To 12 lbs. fruit, 6 lbs. sugar, 1 pt. vinegar, 3 tablespoons cinnamon, 2 each of allspice and cloves, tie spices in a thin cloth, put syrup on stove and heat until sugar is dissolved, then add fruit and boil slowly ½ hour, then seal. MRS. J. E. MONTGOMERY.

PICKLED GRAPES.

Pack grapes in crock after picking from the stems and washing, 2 lbs. sugar: 1 pt. vinegar, ½ pt. water, bag of spice boil and pour over the grapes hot, let them stand a day, then heat the vinegar again and pour over the grapes again, and repeat the third time.
MRS. C. L. D.

SPICED PEACHES.

Three pounds sugar, 1 pt. vinegar, a little each of whole cloves cinnamon and allspice, to 5 lbs. peaches: peel peaches and cook until tender, remove carefully, then boil syrup down and pour over fruit. MRS. C. J. HAMILTON.

WATERMELON PICKLES.

Take the rinds and peel off the outside skin, and cut off all the red inside, cut them in small pieces and soak in weak salt and water over night: wash in the morning and boil in vinegar and water until transparent, drain in a colander. To 7 lbs. fruit, take 1 qt. best cider vinegar and 3 lbs sugar, 1 oz. cassia buds. Ripe cucumber and citron pickles I make in the same way. If you like cinnamon and cloves put them in little bags so they will not color the fruit. MRS. E. T. C.

SWEET PICKLE BEETS.

Boil nice dark red beets until soft, peel and cut into fancy shapes, or slice. Boil 1 qt. of vinegar with 1 qt. sugar, 1 teaspoon cloves tied in muslin, pour over the beets hot and can air tight: they are very nice all winter. MRS. HARVEY MISNER.

PICKLED APPLES.

For 1 pk. of sweet apples take 3 lbs. sugar, 2 qts. vinegar, ½ oz. cinnamon, ½ oz. cloves: pare the apples leaving them whole, boil in part of the vinegar and sugar until you can put a fork through them. Take them out, heat the remainder of the vinegar and sugar and pour over them. Have care that you do not boil them too long or they will break.

GREEN TOMATO PICKLES.

One peck tomatoes sliced and sprinkled with salt, let lie 24 hours, drain: 4 oz. white mustard, 1 oz. ginger, 1 oz. allspice, 1 oz. black pepper, 1 oz. cloves, 2 ozs. ground mustard, 6 large onions. Chop onions, pound spice, mix ground mustard as for table, stir onions and spice together: put layer of tomatoes and layer of spices, cover with vinegar and simmer till soft. MRS. GREEN.

PICKLED EGGS.

Take the number of eggs you wish to pickle, boil them hard and remove the shells: lay them into a jar, then have ready sufficient 40 grain vinegar colored with red beets: this may be done by dropping in a few slices of red beet that have been boiled tender, the vinegar will quickly extract the color, then pour the vinegar over the eggs.

PICKLED NUTMEG MUSKMELONS.

Half ripe melons washed and pared, seeds removed, and cut in 4 or 6 pieces. Lay them in stone jars and cover with vinegar 24 hours; take them out and to each qt. of fresh vinegar add 3 lbs. brown sugar. For 12 melons take 3 oz. of cinnamon, 2 oz. cloves, and 2 oz. allspice; boil the sugar and spices in the vinegar, skim well, then put in the melons and boil 20 minutes. Let the syrup boil a few minutes after taking them out, then pour the hot vinegar over them. MRS. TROTT.

RED CABBAGE PICKLE.

Shave the cabbage very fine; scald vinegar and pour over the cabbage as many times as is necessary to make it tender, take all spices mixed, put into little bags, put a layer of cabbage in a jar then a bag of spice and so on until the jar is filled.

MRS. A. F. TEMPLE.

MUSTARD FOR ENGLISH PICKLES.

To 1 gal. pure 40 grain white wine vinegar, add 3 oz. glycerine, stir together until the vinegar thickens, then add ¾ lb. black mustard, ¼ lb. of yellow English white mustard—to give the English color. The glycerine holds the pieces in suspension so they will not settle to the bottom.

STUFFED PEPPERS.

Get large bell peppers, cut around the stem, remove it and the seeds, soak well in fresh water over night. For the stuffing use 2 qts. chopped cabbage, 1 cupful of white mustard seed, 1 cupful grated horseradish; fill each pepper with some of this mixture, and with each put in a small onion and a little cucumber, tie or sew the stem on again, put the filled peppers in a jar and cover with cold vinegar. MRS. J. ALVORD.

GRAPE CATSUP.

Put the grapes on the stove with a little water and boil well; put them through a colander, put them back on the stove and to about a peck of grapes add 1½ cups of vinegar, 2 lbs. brown sugar, spice to taste, cloves, cinnamon and allspice. MRS. THAYER.

CURRANT CATSUP.

Four pounds ripe currants 1½ lbs. sugar, 1 tablespoon cinnamon, 1 tablespoon each salt, pepper and cloves, 1 pt. vinegar. Cook the currants and sugar thick, and add the other ingredients; if necessary cook more, till very thick. MRS. J. W. BRAKEMAN.

SWEET PICKLED PEACHES.

Take sound clingstone peaches, wipe off the bloom, make 1 gal. of vinegar hot, and add to it 4 lbs. sugar, boil and skim it well. Stick 5 or 6 cloves in each peach, pour the vinegar boiling hot over them, cover and set in a cool place for 8 or 10 days, drain off the vinegar, heat and skim it, again pour over the peaches and when cold put them in jars as preserves.

TOMATO CATSUP.

To 1 bu. tomatoes add 1 teacup salt, 3 tablespoons black pepper, 3 tablespoons cloves, 2 tablespoons cinnamon, 1 teaspoon cayenne pepper, 2 qts. vinegar. Scald the tomatoes ½ hour, then strain through a colander, then through a sieve, add spices and vinegar, and boil 3 hours or down to one half.

MRS. J. D. DAVIS.

TOMATO PICKLES.

One peck green tomatoes, 6 medium sized onions, 2 qts. vinegar, 2 lbs. brown sugar, 2 oz. white mustard seed, cloves and allspice to taste. Chop the tomatoes and onions very fine, put over them one cup salt, let stand over night; squeeze out all the water and put on the stove to cook with 2 qts. water; when it boils pour off the water and rinse off with a pint of vinegar. Then add the sugar, spice mustard and vinegar, let boil a long time.

MRS. THAYER.

CHILI SAUCE.

One peck ripe tomatoes, 6 green peppers, 6 onions, 2 teaspoonfuls each of ground allspice, cloves and cinnamon, 2 cups brown sugar, 5 cups vinegar, salt to taste. Scald and skin tomatoes chop onions and peppers fine; boil all together 3 or 4 hours, then bottle.

MRS. MANGOLD.

MRS. J. H. HILL'S PICCALILLI.

One peck green tomatoes sliced or chopped fine, 1 pt. of salt; cover with water and let stand 24 hours. Turn off the water, cover with fresh water and let stand while preparing the other ingredients. Take 3 green peppers, 1 cabbage, 6 onions chopped fine; press the water from the tomatoes, mix together and scald (not boil), 4 hours in equal parts of water and vinegar, turn off the liquor and add 1 pt. of molasses, 1 pt. of grated horseradish, 1 pt. of black mustard seed and 1 tablespoon of cloves, cinnamon and ginger. Mix well and cover with good cider vinegar.

CHILI SAUCE.

Twelve ripe tomatoes, 4 ripe peppers, 2 onions, 2 tablespoons salt, 2 of sugar, 3 teacups vinegar, a little cinnamon; chop tomatoes, peppers and onions very fine, boil all together one hour.

MRS. GEO. GILLETT.

PICCALILLI.

One peck of green tomatoes, 6 onions, 8 green peppers chopped very fine, put in a jar in layers with salt between the layers and let it stand over night; drain off the liquor in the morning. Two qts. vinegar, 1 oz. each of whole cloves, allspice and mustard seed. If you like it, 1 cup grated horseradish. Let simmer until soft as you like it; and sugar if preferred. I seal in glass cans the same as fruit.

MRS. BLANCHARD.

CHOW CHOW OR ENGLISH PICKLES

One quart of cucumbers sliced lengthwise, 1 qt. small cucumbers not sliced, 1 quart of green tomatoes sliced, 1 qt. small green tomatoes not sliced, 1 qt. small onions, as much cauliflower as you like placed between the layers of pickle for dressing, 4 qts. of vinegar, 6 tablespoons of mustard, 3 tablespoonfuls of tumeric powder, 1 cup of sugar, $\frac{1}{2}$ cup of flour, 4 green peppers cut up, $\frac{1}{2}$ cup currie powder. Boil the mixture and pour over the ingredients hot. Soak the pickle over night in salt water, in morning drain and place in jars in layers. This can not be beaten.

CLARA COWLES.

Syracuse, N. Y.

FERMENTUM

THE ONLY RELIABLE

Compressed Yeast.

DIRECTIONS FOR USE:

BREAD.—For family use, dissolve one cake of FERMENTUM very thoroughly in luke-warm (not hot) water to make your sponge for an ordinary baking of two to four loaves. Allow the same to rise, and when properly risen, which will be within about an hour, add enough flour to make a dough; mold your loaves and bake in a hot oven before they are too light. To bake larger or smaller quantities, use yeast and water in proportion. *In no case should the sponge be set over at night, but should always be baked as soon as light.*

BISCUITS, ROLLS, ETC.—Stop making biscuit, cake, etc., with the compound, called "Baking Powder." USE FERMENTUM COMPRESSED YEAST. Sold by

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English and American Breech Loading Shot Guns, Rifles and Revolvers, Cutlery, Fine Fishing Tackle, Ammunition and all Kinds of Cartridges.

Fine Shears a Specialty.

No. 45 E. WESTERN AVE. MUSKEGON, MICH.

We Keep Fresh Drugs,

Patent Medicines, Large Variety of Toilet Articles, Triple Extract Perfumes, Sponges, Brushes of all Kinds, Toys, Soda Water, Milk Shake, Domestic and Imported Cigars.

Respectfully,

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—Dealer in all kinds of—

Fresh, Salt, and Smoked Meats.

Poultry in Season.

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PRICE & TURECK,

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MUSKEGON STEAM DYE HOUSE.

All kinds of Silks and Woolens Colored in Every Shade. Also attention paid to Scouring, Dyeing and Repairing of Gents' Clothing.

23 PINE STREET, KEMPF BLOCK,

MUSKEGON, MICHIGAN.

MISCELLANEOUS.

The secret of thrift is knowledge, knowledge of domestic economy saves income; knowledge of sanitary laws saves life and health.

—[KINGSLEY.

REFRESHING WASH FOR THE SICK ROOM.

Two oz. each of lavender, mint, rosemary, rue, sage and wormwood; put into a vessel and pour over it 3 or 4 qts. good vinegar, cover closely and keep in warm place 4 days, then strain and add 1 oz. powdered camphor gum and cork tightly. Get nurses and others employed around a sick bed to use it as a wash. Good in infectious diseases.

A NEW DEODORIZER OR DISINFECTANT.

Dissolve ½ drachm of nitrate of lead in a pt. of boiling water pouring the solution into a bucket of water into which 2 drachms of chloride of sodium have been dissolved. When the sediment has subsided, the clear supernatant fluid is a saturated solution of chloride of lead. Dip a cloth in this solution and hang it up in a room, and the fetid atmosphere will instantly be sweetened: or if the solution be thrown into a sink, drain or water closet, or any other offensive place, a like result will be obtained. This may be invaluable to nurses in a sick room, and private families in cities of dense population. All public and private hospitals should have the benefit of this important and simple disinfectant.

DISINFECTANT.

Put a piece of salt-petre the size of a pea in a glass of water on a shelf in the room needing it. It is a most valuable antiseptic.

To prevent scars after burns, manipulate well with oil daily: the scar should be well rubbed, stretched and pulled, so as to keep soft and flexible.

SLEEPLESSNESS.

Put wet towel covered with a dry one at back of neck—cold water is best but hot water can be used.

NOSE BLEED.

Lemon juice and vinegar are excellent means of arresting flow of blood from a large artery which is wounded. Snuffing a little lemon juice or vinegar is good for nose bleed, or a small syringe may be used.

CURE FOR BOILS.

A German medical journal asserts that incipient boils may be readily cured by an injection of a three per cent. solution of carbolic acid. To effect a cure and prevent suppuration, injection must be made early. If a boil has already begun to discharge it will hasten the cure and prevent deep scars.

"GOOD HEALTH." B. C.

CATARRH REMEDY.

Hydrochlorate of morphia 2 grains, acacia powder 2 drachms, trisnitrate of bismuth 6 drachms; use as a snuff. One-half this quantity can safely be used in 24 hours. MRS. TROTT.

FELON CURE.

Yolks of 2 hard boiled eggs mixed to a paste with turpentine, add 10 drops extract garlic or bruised garlic, 2 spoons brandy, use as a poultice, change often, not let it dry. Will relieve pain and cure at any stage of felon.

SUE'S RECIPE FOR CLEANING THE HAIR.

One ounce of ammonia, 1 oz. sulphuric ether, 1 oz. glycerine, 1 drachm balsam of fir, 1 bar Cocoa soap, 2 grains Red Carmine, ½ oz. White Rose. Dissolve soap in 1 quart of soft water by boiling slowly, then add 3 quarts more of water, mix all ingredients and shake well. This preparation is superior to anything I have ever used for toilet. SUSIE VANAUKEN.

BRITISH ENAMEL FOR SHIRT BOSOMS.

Melt together with a gentle heat, 1 oz. white wax and 2 ozs. spermaceti; prepare your boiled starch in the usual way, put into each pint a piece of British Enamel the size of a large pea. It will give your clothes a beautiful polish.

COFFEE STARCH.

For dark prints or percales, mix 2 tablespoons raw starch with cold water, smoothly, stir into a pint of clear hot coffee that has been strained. Boil 10 minutes, add a bit of enamel or a teaspoon of kerosene.

A LAUNDRESS' RECIPE FOR DOING UP SHIRTS.

Take 2 oz. fine, white gum arabic powder, put into a pitcher and pour on a pint or more of water, cover and let it stand all night: in the morning pour it carefully from the dregs into a clean bottle, cork it and keep it for use, a tablespoon of gum water stirred into a pint of starch made in the usual manner, will give to lawns either white or printed, a look of newness, when nothing else can restore them.

TO FASTEN COLORS.

Use sugar of lead, about 2 tablespoons to a pail of water, to wash any kind of goods, from cotton to silk, to prevent fading.

TO PICKLE ONE-HUNDRED POUNDS OF BEEF.

Put together 3 qts. of salt, 6 oz. salt petre, 1½ pts. of molasses and water sufficient to cover the meat after it is laid in the barrel with salt, and also slightly sprinkle the layers of meat as you pack: pour on your pickle, and lay on a stone or board to keep it under brine. MRS. TEMPLE.

BAKING POWDER.

Six oz. tartaric acid, 8 oz. of best baking soda and 1 qt. of sifted flour: stir well together and sift 5 or 6 times through a fine sieve. Always procure the materials from a good druggist, by so doing you have for 40 cts. what would cost $1 from a grocer. Keep well corked, and use the same quantity as of any other baking powder.

LEMON EXTRACT.

Put the rind of 3 lemons into ½ pt. of alcohol: in 4 days pour off into a bottle and add 1 oz. lemon oil. This will make strong flavor for less than half price.

Orange extract may be made in the same way as the above.

COCHINEAL COLOR.

For red jellies, boil 1 oz. of cochineal in ½ pt of water for 10 minutes: if it colors white paper bright red it is done. Add 3 oz. sugar and bottle for use.

VANILLA EXTRACT.

Get 3 fresh vanilla beans of a druggist, break them in small pieces and put them in ½ pt. of alcohol. It will be fit for use in a few months. Select beans 6 or 7 inches long: vanilla improves with age.

TO PRESERVE EGGS.

Pour 2 gals. of boiling water over 1 lb. of unslacked lime and 1 pt. salt. When cool, cover the eggs with the brine, and set in a cool place. MRS. K. A. MONROE.

TO REMOVE INK STAINS.

As soon as possible after ink is spilled on the carpet, dip a clean sponge in milk and sponge the ink spot, cleaning the sponge in clean water before putting it again into the milk, so as to avoid smearing it; continue the operation until the ink is all out. Wash the milk out with clear water. Or blotting paper, if used immediately, will absorb all the ink.

TO WASH BLANKETS.

One bar kitchen soap cut and dissolved in hot warer, 2 tablespoons pulverized borax; fold blankets and soak over night or for several hours; don't rub unless there are spots. Squeeze and douse, and pull from one hand to the other. Rinse in 2 or 3 luke warm waters, and hang in a hot sun without wringing.

TO CLEAN ZINC.

One tablespoonful sulphuric acid in a saucer of water applied with a rag tied on a stick; then rub well with clean cloths; after rub over with a rag wet in kerosene and rub off with a clean cloth. Be careful not to breathe the fumes, or get it on your hands.

TO REMOVE IRON RUST.

The juice of lemon and salt placed on the spot, and the fabric placed in the sun, will remove the rust. Shining through glass its rays are stronger. I hang mine in a window.

FOR CLEANING FLUID.

Two ozs. alcohol, 2 ozs. sulphuric ether, ½ oz. oil of wintergreen, ½ oz. of cassia oil, ½ drachm of borax, 1 gal. deodorized gasoline. Keep in a cool place, do not use near lamp or fire. This will remove grease or pitch. Approved by MRS. J. L. M.

Boiling water poured through fruit stains will remove them.

CLEANING FLUID.

Four oz. castile soap, 4 oz. ammonia, 1 oz. ether, 1 oz. of glycerine 1 of spirits of wine; shave soap fine and dissolve in 1 qt. of boiling water, add 4 qts. of water and the other ingredients.

MRS. A. N. LANE.

BLUEING.

One oz. Prussian blue, ½ oz. oxalic acid, 3 pints warm water.

REMOVING MILDEW AND BLEACHING.

Dissolve a heaping tablespoon of chloride of lime in a pail of water, dip the goods and spread out to dry in the hot sun without wringing: When dry repeat the process. This will take out the worst cases of mildew, and many other stains. The lime must be well dissolved. Cloth may also be bleached beautifully by hanging on a line when the sun shines and the snow is on the ground: snow bleaches more readily than grass.

TO RESTORE COLOR TO BLACK GOODS.

The color taken out of black goods by acid may be restored by the application of liquid ammonia. Old black may be restored by sponging off with ammonia and water.

TO PREVENT JARS FROM BREAKING.

When putting up fruit, set the jars on a folded cloth wet with cold water, then fill with the boiling fruit, putting it in slowly at first: I have never known a jar to break, thus.

HOW TO MEND BROKEN GLASS OR CROCKERY.

Take the white of an egg and plaster of Paris: apply it to the edges of the broken parts and press together and tie until it sets.

SOAP FOR REMOVING GREASE &c.

Four tablespoonfuls of spirits of hartshorn, the same of alcohol, and 1 tablespoon of salt: shake the whole well together and apply with a sponge or brush.

TO POLISH METAL.

Salt wet with strong vinegar, rub well and then wash with soap suds and wipe dry.

One teaspoon corn starch in 1 pt. of salt will keep it dry, just try it. MRS. H. J. HOYT.

ANT TRAP.

Procure a large sponge, wash it well and press it dry which will leave the cells open, then sprinkle it with fine white sugar, and place it near where the ants are troublesome. The ants will soon collect upon the sponge, dip the sponge in boiling water: it may be set over and over again.

TO DRIVE AWAY ROACHES.

Two ozs. pulverized borax, 2 ozs. pulverized sugar. Mix, and put in a dish and set where roaches are.

Mrs. L. C. Mangold.

TO KILL MICE.

Spread gas tar around mice holes, and you will have no further use for cats or traps.

TO DRIVE AWAY RATS.

Pulverize copperas and sprinkle it in the holes, and where they are troublesome.

FLY EXTERMINATOR WITHOUT POISON.

Take quassia chips ¼ lb. and steep to a strong decoction, strain, sweeten well with sugar and expose it on flat dish, as fly powder is generally used. Or, beat the yolk of an egg with a teaspoon each of molasses and black pepper, finely ground; set it about in shallow plates, and the flies will be rapidly killed.

Put broken egg shells in bottles to clean them—with water, of course.

A cup of water in the oven while baking will prevent bread, cake etc., from burning.

To clean a brown porcelain kettle, boil peeled potatoes in it.

To preserve flowers in water, mix a little carbonate of soda in the water. They will keep a fortnight.

Picture frames, etc., may be sponged with onion water to keep off flies; it will not injure wood, gilt or glass. Kill all the large flies in early summer, for they will lay thousands of eggs.

Borax is also said to drive away both red and black ants. Sprinkle it where they abound.

HYGIENIC COFFEE.

DELICIOUS. HEALTHFUL. ECONOMICAL.

Highly endorsed by the leading physicians and business men of the country. Children and invalids can drink it with benefit, and the well and strong are made better by it use. Read the following testamonial from a prominent New York business man:

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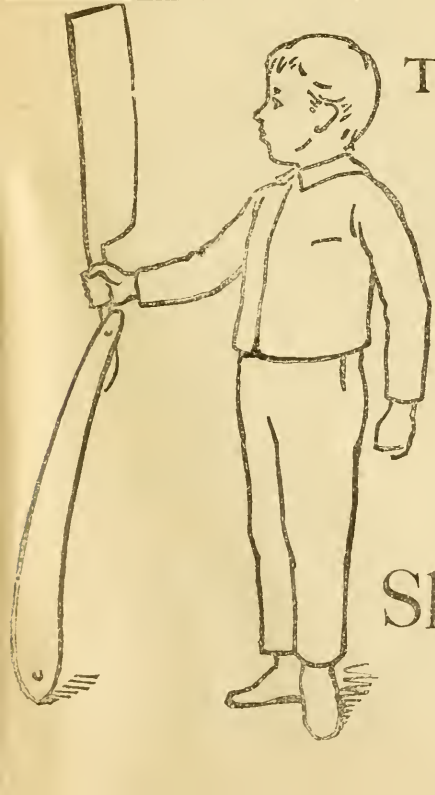
GENTS:—Send us by N. Y. C. same as before, five cases Hygienic Coffee. This is A GRAND COFFEE. I have used it ever since we first put in stock, and drink it three times a day. I have been a sick man for 12 years, but have felt better since I commenced to drink this coffee, than I have felt in the last 18 years. Yours. WHYLAND BROS.
per CHAS. WHYLAND."

Sold in Muskegon, Mich., by ALBERT TOWL. Put up for family use in 12 lb. cans, and sent to any part of the world where it is not sold by dealers.

710 E. Water St.,
SYRACUSE, N. Y.

J. S. ADAMS, Prop.,
The Hygienic Coffee Works.

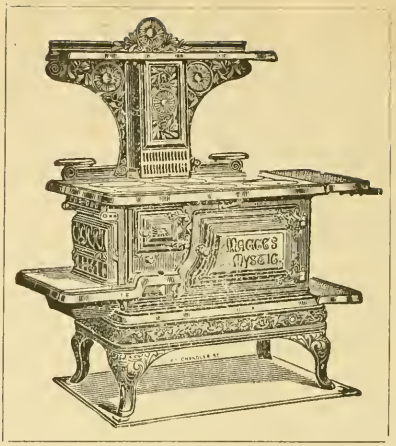


The Great Raiser

of spots and dirt is PEARLINE. Try it on the spot—it is as cheap as dirt. It makes house-work easy and your washing light. You could do no harm with it if you tried. It refines the finest things; makes them like new; and cleans quickly the coarsest. It is ready to help you if you are ready to have it.

Sharp tricksters—these peddlers selling powders of which they say—"same as Pearline"—"good as Pearline." Keep a *keen edge* on your wits against such PEARLINE has no equal. 165 JAMES PYLE, New York.

MAGEE'S MYSTIC RANGE.



Acknowledged by all as the Finest,

AND LEADS ALL OTHERS.

First.—Because it is most perfect in operation and of beautiful design. Second.—Because the castings are very smooth and highly finished, and thoroughly and carefully mounted.

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